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EIGHTH EDITION.

HARVEST FESTIVAL COOK BOOK.

Compiled by the Ladies' Benevolent Society
of the First Congregational Church.

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EIGHTH EDITION.

(First Edition in 1871.)

FALL RIVER, MASS.:
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TABLE

— OF —

Weights and Measures.

Four tablespoons,	-	-	One half gill.
One quart of sifted flour,	-	-	One pound.
Two cupfuls of butter,	-	-	One pound.
One generous pint of liquid,	-	-	One pound.
Two cupfuls of granulated sugar,	-	-	One pound.
Two heaping cupfuls of powdered sugar,	-	-	One pound.
One pint of finely chopped meat,	-	-	One pound.
Ten eggs,	-	-	One pound.
The cup used holds half a pint.			
A bit of butter size of an egg,	-	-	Two ounces.
A common-sized tumbler,	-	-	One half pint.

BREAD, ROLLS AND MUFFINS.

WHITE BREAD.

Two quarts of flour before sifting, one teaspoonful of salt, one tablespoonful of sugar, one cup of yeast, one large tablespoonful of lard or butter. Mix well together, then add one pint of warm milk, or water after it has boiled. Knead well and chop, then knead again and let it rise in a warm place over night. In the morning knead again a few minutes using no flour, put it into the baking pan and let rise, then bake.

GRAHAM BREAD.

One quart graham flour, one quart flour, one half cup molasses, one cup yeast, salt, mix soft like gingerbread, let rise over night, stir well in the morning, and bake one hour or more.

GLUTEN FLOUR BREAD.

One quart gluten flour, one cup Franklin flour, one half yeast cake. Mix with warm water a little salt and shortening. Make as you would graham bread.

ENTIRE WHEAT BREAD.

Scald two cups milk, add one fourth cup sugar, one teaspoon salt, cool, dissolve one half yeast cake in one half cup luke warm water. Add to cooled mixture with four and two thirds cups entire wheat

flour. Beat well, cover, and let rise until double the bulk. Beat again and turn into bread pan, let rise again and bake forty-five minutes in moderate oven. Makes two loaves.

STEAMED GRAHAM BREAD.

Two cups graham flour, two cups white flour, one teaspoon of salt, two teaspoons of soda dissolved in one cup molasses. Two cups of cold water.

BROWN BREAD.

Three cups Indian meal, one and one half cups rye meal, two thirds cup graham or St. Louis flour, two thirds cup molasses, three cups milk, one teaspoonful salt, one and one half teaspoon soda, one and one half cups boiling water (put in last). Steam four hours.

BAKED BROWN BREAD.

Four large coffee cups Indian meal, four of rye meal, one teacup of molasses, one teacup of sour milk, one and one half pints each of sweet milk and boiling water, mixed, two teaspoons soda, and one teaspoon salt. Bake four hours.

PARKER HOUSE ROLLS.

Two quarts flour. Rub in one teaspoonful of lard and a little salt. Into one pint of cold boiled milk put half a cup of yeast and two tablespoonfuls of sugar. Make a hole in the center of the flour, pour the liquid in, but do not stir it. Let it rise over night. In the morning knead it up and let it rise until noon. Roll thin, cut in rounds, fold together with a bit of butter between. Rise again in the pans and bake.

GRAHAM ROLLS.

One pint warm milk and water, one half cup yeast or one half yeast cake, one pint flour. Beat the mixture thoroughly, let it rise over night or from noon till night, then add one half cup sugar, one teaspoon salt, a scant teaspoon soda, and one pint graham flour. Beat well before adding graham flour. Let rise in a warm place. Bake in gem pans.

DIXIE BISCUIT.

Three pints of sifted flour, two eggs, one tablespoonful sugar, three of butter, two cups of milk, one third cake of compressed yeast dissolved in one half cup of water. Scald milk and let cool. Mix at eleven in summer, at nine in winter. Rub dough over with a little lard, cover, and after it is risen do not knead, but roll out one half inch thick and cut out with two sizes of cutters, putting smaller on top with a little butter between, cover, and let rise an hour. Quick oven; bake twenty minutes.

BISCUIT.

One quart of flour, three teaspoonfuls baking powder sifted with the flour, one large tablespoonful of butter, one teaspoonful of salt, one pint of milk. Mix with a knife very soft, then turn on a well floured board, roll out, and bake quickly.

HOT CROSS BUNS.

Three cups sweet milk, one cup of yeast, flour to make thick batter. Let this sponge rise over night. In the morning add one cup sugar, one half cup butter, melted, one half nutmeg, one salt-spoonful salt. Knead like biscuit, not too stiff, set to rise five hours then work in two or three hand-

fuls of currants, washed and dredged with flour, mold in round balls set closely in pan and let rise an hour, rub over while hot with beaten egg and sugar or milk and molasses before baking.

CORN CAKE.

Two heaping cups Indian meal, one of flour, three eggs, two and one half cups sweet milk, one tablespoon butter, two teaspoons baking powder. Beat the eggs separately and add the last thing. Bake one half hour.

CORN BREAD.

One cup southern meal, one half cup pastry flour, one tablespoon sugar, one teaspoon salt, two teaspoons baking powder, sift well together, then add lard the size of an egg, well rubbed in, two eggs well beaten, milk or water enough to make a thin batter, and bake in a hot oven one half hour. Have baking pan well greased.

BANNOCK

Scald two cups of R. I. meal with boiling water, about half wetting it, add a pint of milk, two eggs and a little salt. Best baked in deep earthen plates.

RHODE ISLAND JOHNNY CAKES.

One cup Indian meal, pinch of salt, butter size of a walnut, pour over enough boiling water to make stiff batter after being well stirred. Set for three or four minutes in dish of boiling water, then thin with sweet milk until the batter drops easily from the spoon. Put on hot buttered griddle in spoonfuls, and when brown turn over and brown on other side. Will make six good sized cakes.

PAN CAKES.

Three cups of Indian meal, one cup of rye, three tablespoonfuls of molasses, salt, one egg, mix with milk, part sour is better, half a teaspoonful of soda. Drop in hot lard.

RYE BREAKFAST CAKES.

Two cups of rye meal, one half cup molasses, salt, one teaspoonful of soda in one and one half cups of sweet milk. Mix very soft. Bake at once in muffin rings.

BLUEBERRY MUFFINS.

Two and one half cups of flour, one half cup sugar, one half teaspoon soda, one teaspoon cream tartar, one half teaspoon salt, one cup milk, one tablespoon melted butter, one cup blueberries.

MUFFINS.

Into one quart sifted flour mix one teaspoonful salt, a pint of sweet milk, two eggs beaten separately, the whites added last, scant half tea-cup melted butter, two teaspoonfuls cream of tartar, one of soda; thin batter; bake quickly.

MUFFINS (QUICKLY MADE.)

Butter size of an egg, one half cup sugar, two eggs, one and a half cups milk, one pint flour, two heaping teaspoonfuls baking powder.

GRAHAM MUFFINS.

One egg, one tablespoonful of butter, one tablespoonful of sugar, one cup of milk, stir together, one teaspoonful of soda, two of cream of tartar, graham flour to make a stiff batter.

SALLY LUNN.

One quart of flour, one generous pint of milk, two tablespoonfuls of sugar, two eggs, three tablespoonfuls of butter, one teaspoonful salt, half a cake compressed yeast. Have the milk luke warm, add melted butter, beaten eggs and the yeast dissolved in water. Pour gradually on the flour, beat into a smooth batter, add salt and sugar. Butter pans, pour in batter two inches thick, let rise two hours in warm place and bake half an hour.

WAFFLES.

One pint sifted flour, milk enough to make a thin batter (about two thirds of a pint), two eggs, beaten very light, a tablespoonful of melted butter and a little salt. Gradually mix the milk with the flour until there is a smooth paste, add salt, butter and eggs. Have waffle irons about as hot as for griddle cakes, and grease well. Pour in enough of the batter to cover an iron, and put the other side down upon it. Brown and then turn over. Remove and keep warm until more are cooked. Butter them (also sugar if liked) when taken from the irons.

HOMINY CAKES.

One coffee cup of hominy, boiled; when cold, add two well beaten eggs, two thirds of a cup of milk, two cups of flour, with one teaspoonful cream of tartar and half a teaspoonful of soda. Drop in hot lard.

RICE OR HOMINY GRIDDLE CAKES.

To a pint of warm boiled hominy add a pint of milk or water and a pint of flour. Beat two eggs and stir into the batter with a little salt.

SOUR MILK GRIDDLE CAKES.

One pint flour, one half teaspoonful salt, one teaspoonful soda, one scant pint sour milk or cream, two eggs well beaten. Sift the salt and soda into flour, add milk and beat well. Beat yolks and whites of eggs separately if you choose.

FRENCH TOAST.

Stale bread (baker's) sliced, two eggs and a pint of milk beaten together. Dip the bread in this and lay it on a hot buttered griddle; brown both sides and butter while hot. Covered with cream it will be still nicer.

SANDWICHES.

One smoked tongue chopped fine, a pint of weak vinegar, and a large tablespoonful of butter. Scald the vinegar and add butter and pour in the yolks of three well beaten eggs. Mustard and pepper to taste. Mix and spread.

SOUPS.

BOUILLON OR STOCK FOR SOUP.

Five pounds of clear beef cut from the lower part of the round; five quarts of cold water. Let boil slowly eight hours, skim carefully. When partly done add four whole cloves and pepper and salt. Strain through a cloth. When cold skim off the fat.

CLEAR SOUP, WITH VEGETABLES.

Beef soup bone, one quart of water to one pound bone. Let boil thoroughly, skim and then simmer from four to eight hours. Take out bone, strain

and set away to get cold. In the morning remove fat from stock, take one small turnip, four small onions, one carrot, and fry in butter until brown. To these add sprig of parsley, two or three blades of celery, one small leek. Tie all up loosely in a cloth. Let simmer four hours in a porcelain kettle. Season with pepper and salt, and add little tomato, about one and one half hours before serving. Add a little port wine just before serving, if you like.

WHITE SOUP.

One quart chicken or veal stock thickened with boiled sifted rice, seasoned with pepper, salt and celery salt. Add one cup of boiling cream or milk. When ready to serve beat the yolks of two eggs very light and pour the boiling soup on to them.

The stock may be made before the time, and should be thick enough to jell, and entirely free from grease.

TOMATO SOUP. MISS W.

One quart of tomatoes, one and one half quarts cold water. After cooking add two heaping tablespoonfuls flour and one of butter rubbed together. Then pass through sieve. Return to stove, add three teaspoonfuls or more of sugar, a little salt. Put thin slices of lemon in tureen. Serve with croutons.

TOMATO SOUP.

Take two and one half quarts of soup stock well seasoned with salt and pepper. Thicken with three tablespoons of flour well mixed with a half cup of butter. Then add two quarts of tomatoes which have been boiled and strained through a sieve. Boil five minutes, then serve immediately.

MOCK BISQUE SOUP.

Stew one quart can of tomatoes; while the tomatoes are stewing put three pints of milk on to boil, setting the dish into another of hot water. When the milk comes to a boil stir in a tablespoon-full of flour which has been mixed with little cold milk. Boil ten minutes, then add butter size of an egg, salt and pepper to taste. Add a pinch of saleratus to the tomatoes and strain into the mixture.

BLACK BEAN SOUP.

A pint of black beans, soaked over night in three quarts of water. In the morning pour off this water, and add three quarts of fresh. Boil gently six hours. When done there should be one quart. Add a quart of stock, six whole cloves, six whole allspice, a small piece of mace, a small piece of cinnamon, stalk of celery, a bouquet of sweet herbs, also one good sized onion and one small slice each of turnip and carrot, all cut fine and fried in three tablespoonfuls of butter. Into the butter remaining in the pan put a spoonful of flour, and cook until brown. Add to soup, and simmer all together one hour. Season with salt and pepper, and rub through a fine sieve. Serve with slices of lemon and egg balls, the lemon to be put in the tureen with the soup.

PEA SOUP.

Soak one quart of split peas in a quart of water, over night. Add five quarts of water in morning and boil several hours with one half pound pork, a little onion, carrot and turnip, use celery if

it is to be had. Boil till peas are all dissolved. Salt freely and strain when ready for the table. Serve with toasted bread dice.

PEA POD SOUP.

Boil fresh pea pods in water with a small piece of salt pork one hour. Strain and add milk having about one half milk, thicken a very little with flour and boil a few minutes. Season with salt and pepper. Butter may be used instead of pork.

POTATO SOUP.

One quart boiling milk, six large potatoes, one stalk of celery, one small onion, one tablespoonful of butter, one cup of cream, yolks of two eggs. Put milk to boil with onion and celery, Peel and boil potatoes until well done, mash fine, add the milk and butter, pepper and salt to taste. Cream and eggs to be put in the tureen. Strain the soup, stir thoroughly and serve hot.

CORN SOUP.

One pint of grated green corn, one quart of milk, one pint of hot water, one heaping tablespoonful of flour, two tablespoonfuls of butter, one slice of onion, salt and pepper to taste. Cook the corn in the water thirty minutes. Let the milk and onion come to a boil. Have the flour and butter mixed together, and add a few tablespoonfuls of the boiling milk. When perfectly smooth stir into the milk, and cook eight minutes. Take out the onion and add the corn. Season to taste, and serve.

CREAM OF LETTUCE SOUP.

Cook half tablespoon onion in one rounding tablespoon of butter, add to heads of lettuce finely

cut, two tablespoons rice, two and one half cups stock, cook until rice is done, add one half cup cream, the yolk of one egg slightly beaten, a slight grating of nutmeg. Salt and pepper to taste.

CELERY SOUP.

Cut three cups celery into half inch pieces, cook in one pint boiling water till tender then rub through sieve. Scald two cups and one half of milk with two tablespoons onion. Cook five minutes, remove onion and add milk to celery. Melt three tablespoons butter, add one fourth cup flour, add to milk mixture, season with salt and pepper. Let come to a boil and serve.

OYSTER STEW.

Add a cup of cold water to one quart of oysters. Take up the oysters one by one, to remove any bits of shell that may be present, and drain them in a colander set over a bowl. Scald the oyster liquor. Skim carefully and put in the oysters; let heat over a quick fire to simmering point, and when they look plump, add three cups of scalded milk and salt and pepper to taste.

CLAM SOUP.

Use about thirty clams for soup for six. Put the clams in a saucepan to boil in their own juice, after boiling a few minutes take out with a strainer and chop not too fine, add rather more than a pint of water to the juice and put back to boil. Meantime put tablespoonful of butter into another sauce pan with tablespoon and a half of flour well rubbed together. Pour on this the boiling water and clam juice, slowly stirring all the time, add salt

and pepper, then put in chopped clams and let them boil two or three minutes. Have in the soup toureen the yolk of an egg beaten slightly, a pinch of ground mace or nutmeg and half a pint of milk or cream, and pour on this the boiling clams and water, stirring all the time lest the milk and egg should curdle. Should you not have much clam juice, add more water and a little more milk.

LOBSTER BISQUE.

The meat of two small lobsters, cut fine, one pint of cream, one pint of milk. Simmer twenty minutes. Add one tablespoonful of flour wet in cold milk. Salt and cayenne pepper to taste. Just before serving add half a cup of butter, cut into small pieces and stir till it is entirely absorbed. Strain and serve very hot.

CLAM BROTH.

Twelve large clams for one pint of broth. Wash with a brush and put in a sauce pan with two tablespoons hot water. Cover and cook till shells open. Remove clams from the shells, strain the liquor, and boil clams and juice twenty minutes. Strain, let settle, and strain through a cloth. Season with butter and pepper (no salt) and serve in cups with whipped cream on top.

CLAM CHOWDER.

Boil one peck of good sized clams just long enough to remove easily from the shells, Save all the water they are boiled in, rinse the clams in it, then settle and strain through a cloth. Remove the heads, chop the sides and remove the black part of the clam. Boil four onions and twelve potatoes

in three quarts of water. Fry out four large slices of nice salt pork quite brown and add it to them, then the clam water and two quarts of milk. Add the clams and thicken with two tablespoons of flour, season with salt and pepper and boil five minutes, stirring all the time to prevent burning.

FISH CHOWDER.

Three pounds of cod or haddock well boiled in two quarts of water, remove the bones carefully after it is boiled. Boil one hour six potatoes, two onions cut fine and boiled in one quart of water, half a pound of salt pork fried out until brown. Put these together, thicken slightly with flour (two tablespoons of flour mixed with water). Add one quart of hot milk, let all boil up once, stirring constantly. Season to taste with salt and white pepper. Serve in hot tureen with oyster crackers.

BAKED BEAN SOUP.

Cook two cups cold baked beans, five cups water, two slices onion, three stalks celery and two cups tomato together forty minutes. Rub through sieve, season with salt, paprika and two tablespoons Chili sauce. Thicken with three tablespoons butter and two tablespoons flour.

CROUTONS.

Cut stale bread into rather thin slices. Butter well on both sides, and cut into dice. Put on tin pans in moderate oven until a golden brown.

FRIED BREAD FOR SOUP.

Cut stale bread into dice, and fry until brown. The fat must be smoking in the centre when the bread is put into it. Fry about half a minute.

DUMPLINGS FOR SOUP.

Take one quart of flour (measured before it is sifted) turn into a sieve, and add two teaspoonfuls of baking powder, and one half of salt. Run this through the sieve, and wet with milk; have the dough stiff enough to roll. Cut into very small cakes and cook ten minutes. The soup should be boiling rapidly when the dumplings are put in.

FISH, OYSTERS AND CLAMS.

TURBOT.

Two and one half pounds of any kind of white fish. Boil and remove all bones, and pick apart. Take one pint of milk, cut up two medium sized onions and cook together until the onions are soft; then skim them out, and thicken with a little flour, stirred into cold milk. Cook to the consistency of cream. Season with butter and pepper. Butter a baking dish and put in a layer of fish, then dressing, having the top layer dressing. Cover that with a layer of cracker crumbs with a thin layer of butter over it. Bake three quarters of an hour in a moderate oven.

SCALLOPED FISH.

Two pounds of fresh cod. Boil in one cup of vinegar, three cups of water, one half cup sugar, one tablespoonful of mustard, salt and pepper to taste. When cold, pick fine, add one cup of bread crumbs, three quarters cup of butter, one cup of

cream and add more milk to make it moist. Sprinkle few bread crumbs and butter on top. Bake ten or fifteen minutes in shells or a dish.

BAKED FISH.

A fish weighing five pounds, three large or five small crackers, quarter of a pound of pork, two tablespoonfuls salt, quarter of a teaspoonful of pepper, half a tablespoonful of chopped parsley, two tablespoonfuls of flour. Scrape and wash clean; then rub into it one tablespoonful of salt. Roll crackers fine, add parsley, one tablespoonful of chopped pork, half the pepper, half a tablespoonful of salt, moisten with cold water. Stuff the fish, fasten with skewer, cut gashes into the fish two inches long, one half inch deep, cut the rest of the pork into strips and put into the gashes. Put fish in pan, dredge with salt, pepper and flour every fifteen minutes, renew the water often. Bake one hour and one half.

BAKED HALIBUT.

Two pounds of halibut. Dip the dark skin in boiling water and scrape clean. Put the fish in a pan a little larger than the slice. Cover the top with a dressing made of cracker crumbs well seasoned with pepper and salt. Spread thickly with butter on top. Fill the pan with milk nearly to the top of the fish. As soon as the butter melts begin to baste it with the milk. Bake three quarters of an hour in a hot oven. Baste often.

FRIED FISH.

All small fish are best fried. Clean, wash and wipe dry. Salt, and roll in Indian meal and flour

mixed (half each). Fry slices of salt pork till brown. Take out pork and put fish in the pan, skin side down. When brown, turn.

Fish can be dipped in egg, after seasoning with salt and pepper, rolled in crumbs, and fried in hot fat.

FISH CUTLETS.

Boil two pounds fresh fish. When done, bone and pick. Scald one pint of milk, leaving out sufficient to smooth three tablespoonfuls of flour. Thicken with this, stirring and cooking fifteen minutes. Season with pepper and salt and a dash of cayenne, a little parsley, and a few drops of onion juice. Into this stir the fish and let cool. Shape into small cutlets and dip in egg and roll in crumbs. Fry in hot fat like croquettes. Serve with tomato sauce.

LOBSTER CHOPS.

Four or five pounds lobster, chop rather fine, large tablespoonful butter, melted, two tablespoons flour, one cup milk, little nutmeg. Mix and let come to a boil, stirring all the time. Pour enough on the chopped lobster to make it quite moist, add to this pinch red pepper, small teaspoonful salt and half an egg slightly beaten with a fork. Mix thoroughly, put on fire a minute to set egg, stirring all the time. Cool and mould in chop shape, rub in egg (beaten very little) and bread crumbs. Fry and place claw ends about an inch long at narrow end of each before serving. Serve with tartar sauce.

FISH BALLS.

Cook one cup salt cod fish and one pint potatoes cut in small pieces, together in boiling water till

potatoes are tender. Drain, mash and beat. Add two teaspoons butter and one saltspoon pepper. Beat well one egg and add to the mixture. Beat till light, shape, and fry in deep fat.

CREAM CODFISH.

A piece of salt fish the size of your hand, six large potatoes, four hard boiled eggs, (boiled twenty minutes), one pint of cream, a piece of butter the size of an egg, one small onion, one heaping tablespoonful of flour. Put cream and onion in boiler, boil five minutes. Soak fish and chop fine, boil potatoes until done but not overdone. Cut each potato in five pieces, also the eggs. Add fish, potatoes and eggs to the cream which should be thickened with the butter and flour and rubbed together. Skim out the onion.

BROILED CODFISH.

Broil strips of salt codfish over a hot fire. Let stand in boiling water till soft. Butter and serve with baked potatoes.

SCALLOPED OYSTERS.

Wash two quarts of oysters, pound fine eight crackers, or grate a stale loaf of bread, butter a deep dish, sprinkle in a layer of crumbs, then a layer of oysters, a little mace, pepper and bits of butter, another layer of crumbs, another of oysters, and so on until the dish is filled, cover with crumbs and bits of butter, turn over it a cup of the oyster liquor, or a cup of white wine. Cook in the oven thirty or forty minutes.

CREAMED OYSTERS.

One pint of cream or milk, one pint of oysters, a small piece of onion and a *very* small piece of mace, one tablespoonful of flour, salt and pepper to taste. Let the cream, onion and mace come to a boil then skim out and add the flour mixed with a little cold milk. Let the oysters come to a boil in their own liquor. Skim out and put into the milk or cream, if milk is used put in some butter.

FRIED OYSTERS.

Take large oysters, wash them clean in the liquor and wipe them dry, dip them in egg and then in crumbs, and fry them in hot fat.

LITTLE PIGS IN BLANKETS.

Season oysters with pepper and salt. Cut fat English bacon in very thin slices, wrap an oyster in each slice and fasten with a little wooden skewer (toothpicks are the best things.) Heat a frying pan and put in the "little pigs." Cook just long enough to crisp the bacon—about two minutes. Serve immediately, on toast.

SCALLOPED CLAMS.

Large clams gotten out raw, shoulders chopped fine, black taken out, leaving the stomachs whole. To one quart of clams use fourteen Boston crackers rolled fine. Butter the dish liberally, then put one layer of cracker wet with the clam water, then a layer of clams seasoned with pepper and pieces of butter the same as for oysters, then another layer of cracker and so on. Wet the top layer of cracker with milk. Bake one hour in a moderate oven.

CLAM FRITTERS.

For one pint of raw clams, make a batter of one egg, one half cup of milk, one half cup of clam water strained, and flour enough to make a thin batter. Salt and pepper to taste. Remove the black part of the clam, and chop fine and stir into the batter. Fry in very hot lard. Drop in by tablespoonful. Same batter is used for scallops.

FRIED SCALLOPS.

Pick over and wash, drain between towels, season fine cracker crumbs with salt and pepper. Dip the scallops in the crumbs, then in beaten egg and again in crumbs. Fry in smoking hot fat and serve at once. Escalloped scallops are prepared the same as escalloped oysters and make a delicious dish. Moisten with milk.

EGGS.

SCOTCH EGGS.

Season one cup chopped ham with one half teaspoon mixed mustard and one half saltspoon cayenne. Add one raw egg and one third cup of stale bread crumbs cooked in one third cup of milk to a smooth paste. Mix well and cover six hard boiled eggs with the mixture. Fry in hot fat.

STUFFED EGGS.

Eight eggs boiled hard and cut in halves lengthwise. Mash yolks with butter size of an egg. Add nearly as many bread crumbs as you have yolks. Soaked in milk and squeezed almost dry. Add little pepper, salt, onion and parsley. Fill

white with this mixture, place in buttered dish. two halves together, and pour over sauce made as follows: One cup milk, butter size of an egg; when hot add one tablespoonful flour and salt. Boil until thick as molasses. Sprinkle bread crumbs on top. Bake in hot oven fifteen minutes.

SCALLOPED EGGS.

Boil six eggs twenty minutes. Make one pint of white sauce with stock and cream or milk and season to taste, with pepper and salt. Moisten one cup of fine cracker crumbs in one quarter cup melted butter. Chop fine one cup of ham, tongue or chicken. Remove the yolks of the eggs and chop the whites fine, rub the eggs through a fine strainer. Put a layer of buttered crumbs in a buttered dish, then a layer of chopped whites, white sauce, yolks and the chopped meat and so on, until all is used, having buttered crumbs on top. Bake until the crumbs are brown.

SPANISH EGGS.

Boil ten eggs twenty minutes, shell them and cut into slices and put in a hot dish, reserving a few slices for the top. Have ready to pour over them this sauce. Fry one small onion sliced, until a golden brown, in two tablespoonfuls of butter before melting. Moisten a tablespoonful of corn starch in a gill of cream, add to this a gill of stock, add this to butter and onion, stirring continually until thick and creamy. Serve at once.

EGG NESTS ON TOAST.

For six nests use six eggs, one half teaspoonful of salt, six small slices of toast, separate the two

parts of the eggs, putting the white into the bowl, leaving the yolks in half shells until needed. Add salt to the whites and beat to a stiff froth. Toast the bread, and after dipping the edges in hot water spread with butter and place on tin sheet or pan. Heap the whites of the eggs on the toast, make a depression in the center of each mound, in which put one fourth teaspoon of butter, and drop in the yolks. Place in a moderate oven and bake three minutes. Serve immediately on warm dish. If ham be liked, a spoonful chopped fine may be spread on each slice of toast, before the white of the egg. Sprinkle salt and pepper on the yolk.

SCRAMBLED EGGS.

Four eggs, one tablespoon of butter, half a teaspoon of salt. Beat eggs, add salt, melt butter in sauce pan. Turn in the eggs, stir quickly for one minute and serve.

DEVILLED EGGS.

Boil the eggs hard, fifteen minutes or more, when cold, cut in halves and remove the yolks. Cut a slice off the bottom of the white so it will stand. Mix the yolks smoothly with a little vinegar, pepper, salt, mustard and melted butter for a dressing. Put in white cups and serve with cold tongue.

BAKED OMELET.

Four eggs, beat separate, into the yolks mix one tablespoon flour, one tablespoon melted butter, one half teaspoon baking powder, one half cup milk, add the whites, beaten to a stiff froth, last. Have the spider in the oven hot, and bake five minutes.

EGG VERMICELLI.

Boil three eggs twenty minntes, toast four slices of bread and butter them. Cut half into squares, half in triangles. Make one cup thin sauce with one cup milk, one tablespoonful of butter, one heaping teaspoonful of flour, one half teaspoonful salt, a little pepper. Separate yolks and whites; run whites through potato sifter, and put into the sauce; when hot pour over the toast, then run yolks through the sifter over the whole.

VENETIAN EGGS.

Melt one tablespoonful of butter and cook in it one tablespoonful of chopped onion. When browned, add half a can of tomatoes, a teaspoonful of salt, and a few grains of cayenne. Stir and cook until boiling throughout, then stir in three tablespoonfuls of cheese, cut fine or grated and three unbeaten eggs. Stir and cook until the eggs are set, then serve on toast or crackers.

MEATS AND VEGETABLES.

ROAST BEEF WITH YORKSHIRE PUDDING.

Wipe the meat with a wet towel, dredge on all sides with flour. Have a rack that will fit loosely into the baking pan, cover the pan lightly with flour, put in rack with meat in a very hot oven, when the flour is brown turn in hot water to cover the bottom of pan. Baste every fifteen minutes, dredge with salt and pepper. When one side is brown turn, when within three quarters of

an hour of being done make your pudding. One pint of milk, two thirds of a cup of flour, three eggs and one scant teaspoonful of salt. Beat eggs, add salt and milk, and then pour half a cupful on the flour; when smooth add the remainder. If you have only one pan remove the gravy, pour in the batter. Put the rack across the pan with the meat on it and cook forty-five minutes. Cut pudding in squares and serve.

BAKED HAMBURG STEAK.

Two pounds lean beef put through meat-chopper. Beat one egg or two. Add to meat with half a loaf of stale bread crumbed, half cup melted butter (or half pound fat salt pork chopped fine) and summer savory, salt and pepper to taste. Mix well, shape into roll, put in baking pan with very little water. Cover and bake one hour, remove cover and brown. Make gravy from liquor in pan.

FILLET OF BEEF.

Buy a fillet larded. Dredge with salt and flour. Allow twenty five minutes for a four pound fillet. After the meat is thoroughly heated through in a very hot oven. Serve with mushroom sauce.

POT ROAST.

Have the butcher remove the bone from a rump roast and take a few stitches to keep it together. Put in an iron pot with a tight cover, add two small onions with two cloves stuck in each, a red pepper pod, two carrots, salt and allspice. Pour on boiling water enough to cover and let it

come to a hard boil, then let it stand where it will simmer for six hours. Place the meat on a hot dish. Strain the gravy and remove the grease. Put one half teaspoonful of sugar in a sauce pan and stir till melted, then pour the gravy over it and thicken with flour, then pour over the hot meat.

STUFFED BEEF.

Four or five pounds of flanks, wipe dry, remove the extra fat, membrane and skin, pound and trim to get a uniform thickness. For the dressing: One cup fine bread crumbs, three tablespoons fine chopped salt pork, one teaspoon salt, one of sage, one of marjorem, one of thyme, one saltspoon pepper, one small onion chopped fine, one egg. Moisten with hot water till soft enough to spread on the meat. Roll and tie, then bind with a cloth and put in boiling water and cook four or five hours *very slowly*. Cool in the liquid. Do not add the pork to the dressing till after the water is added.

BREADED MUTTON OR VEAL CHOPS.

Trim the cutlets or chops, season with salt and pepper, dredge with flour. Dip in beaten eggs, then in sifted bread crumbs, and fry in a basket in *boiling* fat, enough to cover them. Serve with tomato sauce poured around them.

LANCASHIRE PIE.

Take cold roast beef, veal or bits of meat, chop and season as for hash; have ready some hot mashed potatoes prepared for the table. Put in a shallow baking dish, first a layer of meat, then a

layer of potato until the dish is heaping full, smooth over the top of potato, make little holes, in which place bits of butter and bake a nice brown.

WHITE FRICASSEE CHICKEN.

Clean and cut the chicken, lay in salt and water one half hour. Then put it with one half pound of pork into a pot of water, cover closely and cook slowly until tender. Then add one onion, chopped parsley and pepper. When done add one cup cream or milk, to which have been added two eggs and two tablespoonfuls flour. Boil up once, then add two tablespoonfuls butter. Arrange in platter, then pour over sauce and serve hot.

CHICKEN PIE.

Cut the chicken in small pieces and parboil it; then remove all the bones. Try out a small piece of salt pork. Put in the chicken, pork fat and salt if necessary; make a gravy of the water in which the chicken was boiled, thicken with flour and pour in the pie. Put on a rich top crust and bake.

CHICKEN SOUFFLE.

Make a white sauce of two cups of milk, one tablespoonful each of butter and flour, one teaspoon salt, and one saltspoon pepper. Add one half cup stale bread crumbs. Cook two minutes. Add two cups chicken meat chopped fine, the yolks of three eggs well beaten, one tablespoonful of chopped parsley, and lastly the whites of three eggs beaten stiff. Bake in a buttered pudding dish thirty five minutes.

SHERRY CHICKEN.

Make a white sauce, by melting two tablespoons butter; add two tablespoons flour and one cup of scalded milk, one teaspoon of salt and a few grains of cayenne. Add one and one half cups of cold chicken, cut in dice and the yolks and whites of three hard boiled eggs chopped separately. Cook three minutes and add four tablespoons sherry wine.

DUCHESS CHICKEN.

Dress, clean, and cut up a medium sized chicken, place in a dripping pan, sprinkle with salt and pepper, dredge with flour, and dot with butter, using one quarter of a cup of butter. Bake forty minutes in hot oven, basting with one quarter cup of butter melted in one quarter of a cup of boiling water. Serve with gravy made of one quarter cup of fat in the pan, adding one quarter cup of flour, and one cup each of chicken stock and cream. Season with salt and pepper.

POTATO AU GRATIN.

Boil about twelve potatoes, or enough to make a quart after they are chopped. Let them stand over night if possible before chopping, as it prevents their being mealy. Chop quite coarse and put in stew pan with cup of cream or rich milk. Salt and pepper to taste and when hot add tablespoon butter. When thoroughly mixed pour into baking dish, put buttered crumbs on top and brown in the oven.

BREAKFAST POTATOES.

Chop cold boiled potatoes coarsely; season well with salt and pepper. Fry out two thin slices of

pork. Turn potatoes in and stir with a knife until heated through. Put on back of stove to brown and turn out.

POTATO CROQUETTES.

Steam six or seven potatoes, mash through colander, place in sauce pan, with a piece of butter the size of an egg, salt and pepper. Mix with three eggs and when cool roll in round balls in flour. Dip in egg, then in bread crumbs, and cook in hot fat.

POTATO PUFFS.

Twelve potatoes, one and one half tablespoonfuls salt, one tablespoonful butter, half a cupful milk. Boil potatoes, mash fine, add milk, butter and salt; beat well. While hot shape into balls size of an egg. Butter tin sheet, place balls on it, and rub over with beaten egg. Bake brown. Garnish with parsley and serve.

FRENCH FRIED POTATOES.

Pare small uncooked potatoes, divide them in halves, and each half into three pieces. Let stand in cold water for an hour. Wipe dry and put in the frying basket and cook in boiling fat ten minutes. Drain and dredge with salt. Serve with steak or chops.

STUFFED POTATOES.

Bake potatoes of equal size; when done, and still hot, cut off a small piece from the end of each potato. Scoop out the inside, mash, and mix with it half the quantity of cooked meat, highly seasoned and finely chopped. Fill the skins a little above the edge. Set in the oven to brown the tops. Or omit the meat, and fill only with the mashed and seasoned potato. Replace the cover and heat again.

SCALLOPED POTATOES.

Pare raw potatoes and cut in small pieces like dice, and put in a dish layer of potatoes, butter, pepper and salt, and dredge over a little flour; continue until the dish is full. Then pour in milk until it reaches the top layer. Turn a pan over it, and put it in the oven and cook about two hours. Remove the pan from the dish just before you take it out and let the potatoes brown. This might be varied by adding one onion chopped fine.

POTATOES WITH CHEESE.

Bake six potatoes, cut in halves, take out the inside, season with butter, pepper and salt. Add a little grated cheese to mixture, put back in skins, grate cheese over top and brown.

OAK HILL POTATOES.

Put alternate layers of cold boiled potatoes cut into slices and hard boiled eggs cut into slices, in a buttered baking dish. Season each layer with a slight sprinkling of salt and pepper. Pour over a white sauce and cover with buttered crumbs. Bake until crumbs are brown.

MACARONI A LA CREME.

Cook the macaroni fifteen minutes in boiling salted water. Drain this off, cover with milk, and stew until tender.

In another saucepan boil a cupful of milk and thicken with a teaspoonful of flour. Stir in a tablespoonful of butter, a beaten egg.

Put the macaroni in the dish in which it is to be served, pour over it the dressing and serve very hot.

MACARONI WITH CHEESE.

Take twelve sticks of macaroni, boil twenty-five minutes in two quarts of boiling water, with one tablespoonful salt. Make half a pint of cream sauce and pour over the macaroni after it has been taken out of the water. Prepare half a cupful grated cheese. Take an escallop dish and put one layer of macaroni, then cheese, until you fill the dish. Bake twenty minutes.

BOILED RICE.

Wash rice thoroughly in several waters. Have two quarts of water with one tablespoon salt boiling rapidly. Throw in one cup rice, and let boil so fast that kernels dance in water. Stir with fork. Cook fifteen or twenty minutes, or till tender. Pour into a strainer, drain and set on back of stove.

TURKISH PILAFF.

One cup stock or cold water, one cup stewed and strained tomatoes, one cup rice, one half cup butter, one half teaspoonful each of salt and pepper. Put stock, tomatoes, and seasoning on to boil, when boiling add rice, boil until the liquor is all absorbed, then add butter. Cook twenty minutes in a double boiler. To eat with meat or fish.

STUFFED TOMATOES.

Cut a thin slice from the stem end of large smooth tomatoes. Remove the seeds and soft pulp and mix with the pulp an equal amount of buttered cracker crumbs. Season to taste with salt, pepper, sugar and onion juice. Fill the cavity with the mixture, heaping it in the centre and

sprinkle buttered bread crumbs over top. Place the tomatoes in a granite pan and bake until the crumbs are brown. Serve hot.

SCALLOPED TOMATOES.

Butter the dish and put in a layer of tomatoes, then a layer of cracker crumbs. pepper, salt and butter, and continue until the dish is filled with cracker crumbs on top. If the tomatoes are not juicy enough, add water to moisten.

SCALLOPED ONIONS.

Boil the onions until tender and if large cut into quarters. Put in a shallow dish, cover with white sauce and buttered crumbs and bake until the crumbs are brown.

SCALLOPED TURNIP.

Cut boiled turnip into dice. Put in baking dish with alternate layers of cream sauce. Season with salt and pepper. Cover with buttered crumbs and brown.

JELLIED CRANBERRIES.

Put three pints of cranberries in a granite stew pan. On top of them, put three cups of granulated sugar, and three gills of water, or not quite a pint. After they begin to boil, cook them ten minutes closely covered, and do not stir. Remove the scum. Turn into a mould, and they will jelly when cool, and the skins will be soft and tender.

CRANBERRY JELLY.

One pint of sugar, one pint of water, one quart of cranberries. Cook into a jelly and strain.

MEAT AND FISH SAUCES.

CREAM SAUCE.

One pint of milk, or half milk and half stock, two tablespoonfuls of butter, two heaping tablespoonfuls of flour, one half teaspoonful salt, one half salt-spoonful pepper. Heat the milk, put the butter in a sauce pan, and stir until it bubbles, add the dry flour and stir quickly until well mixed. Pour on part of the milk, let it boil and stir well add gradually the rest of the milk stirring till perfectly smooth. Then add salt and pepper.

WHITE SAUCE.

One quart of milk, two tablespoons of flour, one of butter, a slice of onion and a sprig of parsley. Boil a few minutes until smooth. Add the whites of three eggs beaten stiff, pour over the fish, and put in the oven a few minutes to brown if desired. Very nice for boiled fish.

DRAWN BUTTER.

Two tablespoonfuls flour and a half cup of butter rubbed together until smooth. Pour on to it one pint of boiling water. Season with salt and pepper. Break into it one or two eggs raw, let the whites cook so as to be in pieces, breaking the yolks while soft to color it. Boil a few minutes.

HOLLANDAISE SAUCE.

Half a teacupful butter, the juice of half a lemon, yolks of two eggs, a speck of cayenne, half a cupful boiling water, half a teaspoonful salt.

Beat butter to a cream, then add yolks one by one, the lemon juice, pepper and salt. Place the bowl in a sauce pan of boiling water. Beat with an egg beater until it begins to thicken (about a minute), add boiling water; stir all the time. When like a soft custard it is done. Pour round meat or fish.

MAITRE D'HOTEL BUTTER.

One fourth cup butter, creamed. Add one half teaspoon salt, one half salt spoon pepper, one tablespoon chopped parsley, and one tablespoon lemon juice. Spread on hot beef steak.

TARTARE SAUCE.

One tablespoon each of capers, pickles, olives and parsley chopped fine. Mix with one tablespoon butter and add to one half cup salad dressing.

TOMATO SAUCE.

One quart tomatoes, two tablespoonfuls butter, two of flour, eight whole cloves and a small piece of onion. Cook the tomatoes, onion and cloves ten minutes. Heat the butter in a small frying pan and put in flour until smooth, then stir it into the tomato. Cook two minutes. Salt and pepper to taste; strain through a sieve and serve.

TOMATO SAUCE.

To one half can tomatoes add one half teacup water. Boil, and season with pepper, salt, a little nutmeg, and few drops onion juice. Thicken to creamy consistency with corn starch. Strain and serve with cutlets.

MINT SAUCE FOR ROAST LAMB.

Two tablespoonfuls green mint chopped fine, one tablespoonful powdered sugar, half a teacup of cider vinegar. Chop the mint, put the sugar and vinegar in a sauce boat and stir in the mint. Let it stand in a cool place fifteen minutes before sending to table.

PREPARED MUSTARD.

Moisten mustard with cold water, add salt and a pinch of sugar, put on the fire and cook till it thicken. While hot, cool with vinegar to a proper consistency.

MUSHROOM SAUCE.

One pint of consomme or any dark brown stock, two heaping tablespoons of finely chopped onion, two rounding tablespoons of butter, two rounding tablespoons of flour, one level teaspoon of salt, three quarters saltspoon of pepper, one half tablespoon of lemon juice. Brown the butter carefully until it is a dark brown. Into this stir the onion. Cook ten minutes. Stir the flour in slowly, then add the pint of boiling stock. Strain thoroughly before adding a pint of mushrooms. Cook ten minutes. If the mushrooms are large quarter them, and if small half them.

ENTREES AND RELISHES.

FRITTER BATTER.

One pint flour, half a pint milk, one tablespoonful salad oil or butter, one tablespoonful salt, two eggs. Beat the eggs light; add the milk and

salt to them. Pour half of this mixture on the flour, and when beaten light and smooth, add the remainder and the oil. Fry in boiling fat.

APPLE FRITTERS.

Two apples chopped fine, two eggs, one cup milk, two tablespoons sugar, two teaspoons baking powder, little salt, flour to make a batter.

CORN FRITTERS.

Twelve ears of corn grated, or scraped, four eggs, two tablespoonfuls of flour, a little salt. Flour stiff enough to drop in hot fat. Can be fried on griddle.

BANANA FRITTERS.

Sift together one cup flour, one tablespoon sugar, and one half teaspoon salt. Beat two eggs till light, add one half cup milk. Add to dry ingredients and beat well, with one tablespoon olive oil and grated rind one fourth lemon. Pare six bananas, cut each in two and split each half. Place in a bowl and cover with two tablespoons sugar, and three tablespoons orange juice. Let stand one hour. Dip each piece of banana in the batter and fry in deep fat.

ORANGE SAUCE.

Boil one cup of water and one half cup sugar for five minutes. Add grated rind of two oranges and juice of four.

FRIED SWEET BREADS.

Soak in cold water one or two hours. Cook them in boiling salted water, with one tablespoonful of lemon juice, twenty minutes, and plunge

into cold water to harden. Cut into slices and sprinkle with salt and pepper. Roll in fine bread crumbs, egg, and a second time in crumbs, and fry in deep fat.

SCALLOPED SWEET BREADS.

Cook in boiling salted water with one tablespoonful of lemon juice twenty minutes. Remove pipes and membranes. Break into small pieces and mix with a sauce made of one tablespoonful of butter, one large tablespoonful of corn starch, three quarters cup of white stock and three quarters cup hot milk. Season with one half teaspoonful salt, one saltspoon pepper and a few grains of cayenne and one teaspoonful of lemon juice. Cover with buttered crumbs and brown in the oven.

PRESSED CHICKEN.

Two good sized chickens stewed with a slice of pork in a little water. Bone them, chop fine and add three slices chopped bread; stir the yolk of an egg into the water with flour for the gravy, season with herbs and mix all together. Press closely in a dish and cut in slices when cold.

SCALLOPED CHICKEN.

Cut the chicken into small pieces, place in a sauce pan with a cupful of chicken stock (or water will answer), a cupful of cream, piece of butter the size of an egg, a large teaspoonful of flour, salt and pepper to taste, a very little grated nutmeg and the rind of half a lemon. Simmer gently until it begins to thicken, then remove the dish from the fire for a few minutes. Beat the yolks of two eggs with a teaspoonful of flour, moisten with a little milk or cream and add to the materials already in.

CHICKEN OROQUETTES WITH POTATO.

Chop the chicken. Take half the quantity of mashed potato beaten light; season with pepper and salt. Three tablespoonfuls of cream. Mix and form into oblong cakes, roll in cracker or bread crumbs, dip these in one partly beaten white of an egg, roll again in the crumbs and put on a tin and place in the oven to brown, or if you prefer, fry them. Cold bits of meat served in this way are very nice.

CHICKEN OROQUETTES.

One solid pint of finely chopped chicken, one teaspoonful of salt, half a teaspoonful of pepper, one cupful of cream, one tablespoonful of flour, two eggs, one teaspoonful of onion juice, one tablespoonful of lemon juice, three tablespoonfuls of melted butter. Put the cream on to scald. Melt the butter in a sauce pan; add the flour, stir until well mixed, add the cream gradually, stirring all the time until perfectly smooth. Then add the chicken and seasoning. Boil two minutes, then add two of the eggs well beaten. Take from the fire and when cool shape into rolls. Mix as soft as you can handle. Dip the croquettes in egg, roll in cracker crumbs, dip again and fry in hot fat.

CHICKEN PATTIES.

Make a sauce with one tablespoonful of butter, one tablespoonful of flour, one cup of white stock from chicken, one cup of milk, one half teaspoonful salt, one salt spoonful of pepper, speck of cayenne, and yolk of one egg. In this sauce heat cold chicken cut in dice until it thickens and fill shells.

CHICKEN IN JELLY.

To each pound of chicken, a pint of water. Clean the chicken and put on to boil, when it comes to a boil skim carefully and simmer an hour or until very tender. Take out the chicken, skin and take all the flesh off the bones. Put the bones again in water and boil until the water is reduced one half, strain and set away to cool. Next morning skim off all the fat, turn the jelly into a sauce pan, remove all sediment. To each quart of jelly add one fourth of a package of gelatine (which has been soaked an half hour in a cup of cold water), add pepper and salt to taste. Let it boil up, strain jelly through a napkin in a mould, put a layer of jelly an inch deep, put it on the ice to harden, cut the chicken in long thin slices, season well with pepper and salt, and when the jelly in the mould is hard, lay in the chicken lightly and cover with the warm jelly which should be cool but not hard. Put away to harden. When ready to serve, dip the mould in warm water and turn into the center of a large flat dish. Garnish with parsley. Before putting the jelly into the mould place around the edge and on the bottom slices of hard boiled eggs.

PUFF PASTE FOR PATTIES.

One pound of butter, one pound of flour, ice cream water. Wash salt out of the butter the night before using. Cut butter into four parts. Roll three of these parts in sheets, in the flour. Take the other part, cut with two knives into the flour that is left, wet with water, roll out, lay one third butter, or one sheet, on paste, fold toward the

middle, roll, fold again, and roll, and once again, making three rollings. Then lay on the second one third, roll three times, lay on the last third, proceed as before rolling from you each time, cut out, bake in good oven.

OYSTER PATTIES.

One quart milk scalded in double boiler. One half cup of flour mixed with one half cup of butter. Stir this into the hot milk and season with salt and white pepper. Let one quart of oysters come to a boil in their own liquor and then carefully skim them out and add to the above mixture. Before serving add half pint cream, yolks of two eggs well beaten with two tablespoons of cold milk, and grated rind of two lemons.

SALMON KEDGEREE.

Take a pound can of salmon, shred fine, three quarters of a pound of boiled rice. Put the fish and rice in a sauce pan with two ounces of butter, two tablespoonfuls of cream, salt, pepper, a teaspoonful of curry powder, the whites of two hard boiled eggs, chopped fine. Stir all together over the fire until hot. Pass the yolks of the eggs through a sieve over the kedgerree and garnish with lemon.

RICE CROQUETTES.

Wash well one cup of rice and boil in a pint of milk and a pint of water, until quite tender and dry. While hot add a piece of butter the size of an egg and salt. Have ready the yolks of two eggs and some cracker crumbs. Make the rice into rolls as long as your finger and two inches round; dip into

the egg, then roll in the crumbs and fry in hot lard. Some add the grated rind and juice of a lemon, with two tablespoonfuls of white sugar.

BEEF OLIVES.

Slices of beef one half inch thick and about four inches square, spread with a force meat, made of cold bacon or ham with one cup of bread crumbs, yolks of three eggs, one pint of gravy or stock, a tablespoon catsup, salt and pepper to taste. Roll up the slices of beef, and fasten with tiny skewers. Brush them over with egg, then crumb and brown slightly in the oven. Then put in a stew pan and stew until tender. Serve in the gravy in which they were cooked, with toasted croutons.

VEAL LOAF.

Three pounds veal chopped fine, three slices salt pork, four rolled crackers, three eggs, three tablespoons cream, two tablespoons sage, two teaspoons pepper and two of salt. Make into a loaf and bake three hours.

VEAL CROQUETTES.

Chop fine two pounds cold veal, season with one teaspoonful each of pepper, salt and butter. Mix with two eggs and a quarter of cup of water; form into pear shaped cakes, which, after being dipped in the yolk of two eggs, are fried to a light brown in boiling lard.

LOBSTER A LA NEWBERG.

Split two good sized freshly boiled lobsters. Pick out all the meat from the shells, then cut into one inch pieces. Place in a sauce pan on stove

with one ounce of butter. Season with one pinch of salt and nearly half saltspoon of cayenne pepper. Cook for five minutes, then add a wine glass of Madeira. Reduce to one half which will take three minutes. Have the yolks of three eggs with a pint of sweet cream beaten well together and add to lobster, let it thicken about two minutes and pour into hot dish and serve.

LOBSTER CROQUETTES.

One pint of lobster meat, cut fine, season with one saltspoonful salt and one of mustard with little cayenne. Moisten with one cup thick cream sauce. Cool and shape, roll in crumbs, egg and crumbs again. Fry in hot fat. Drain on paper.

THICK CREAM SAUCE.

One pint hot cream, two even tablespoonfuls butter, little cayenne, two heaping tablespoons corn-starch or flour, one half teaspoon salt, one half pepper, one half celery salt. Scald cream, melt butter and when bubbling add corn starch, stir well, add cream slowly till all is used. Add seasoning and mix while hot.

SCALLOPED LOBSTER.

Season one pint of lobster, cut into dice with salt, pepper and cayenne. Mix with one cup of cream sauce, fill the lobster shells using the tail shells of two lobsters. Cover the meat with cracker crumbs, moistened with melted butter. Bake till the crumbs are brown. Put the shells together on a platter with the tail ends out. It may also be served in scallop shells.

CHEESE SOUFFLE.

One tablespoonful of butter, one of flour, one half cup milk, stir constantly until thick. Add two tablespoonfuls grated cheese, a little salt and pepper. Take sauce pan from fire add two well beaten yolks of eggs, then whites of two eggs beaten stiff. Stir lightly into the mixture. Turn into buttered pudding dish and set in hot oven. As soon as it is golden brown it is done.

CHEESE FONDU.

Melt one tablespoon butter. Add one cup each of milk and bread crumbs and two cups cheese cut fine. When the cheese is melted add one teaspoon mustard, a little salt and cayenne pepper and two beaten eggs. Serve on crackers.

CHEESE BALLS.

Mix together thoroughly one and one half cups cheese, grated, one tablespoonful flour, one fourth teaspoonful salt, and a few grains cayenne. Add whites three eggs beaten stiff. Shape in small balls, roll in cracker crumbs, crushed to fine meal and fry in deep fat. Serve very hot.

WELSH RAREBIT.

One half pound cheese melted until smooth. Two teaspoons butter and one third cup milk. Cook this mixture till well mixed stirring constantly. Then add two well beaten eggs, two teaspoons mustard, one half teaspoonful salt and little cayenne all mixed thoroughly with egg. Cook until it thickens.

CHEESE STRAWS.

Grate three tablespoonfuls of any kind of cheese, add three tablespoonfuls flour, a little red pepper and salt, add to dry ingredients one tablespoonful melted butter, one of water and the yolk of one egg. Roll thin as for cookies, cut in strips five inches long and one half inch wide. Bake fifteen minutes. Serve on plate and fringed doily hot. Build the straws up like a log cabin.

OYSTER COCKTAIL.

One quart of small oysters. Drain off the liquor. One and one half cups tomato ketchup, one tablespoonful of horse radish, one tablespoonful of India chutney, two teaspoons of French mustard two teaspoons of Taragon vinegar, two teaspoons of Worcestershire sauce. Salt, pepper and a few drops of Tabasco sauce.

SALADS.

MAYONNAISE DRESSING.

A tablespoonful mustard, one of sugar, a speck of cayenne, one teaspoonful salt, the yolks of three uncooked eggs, the juice of half a lemon, a quarter of a cupful vinegar, a pint of oil and a cupful whipped cream. Beat the yolks and dry ingredients with a dover beater until they are very light and thick. The bowl in which the dressing is made should be in ice water while beating. Add a few drops of oil at a time until very thick and rather hard, then add more rapidly. When the beater

turns hard, add a little vinegar; when the last of the oil and vinegar has been added it should be very thick. Add juice of lemon and cream. Put on ice for a few hours.

QUICK MAYONNAISE DRESSING.

Yolks of two eggs, one teaspoon of mustard, one teaspoon of salt, one tablespoon of sugar, one cup of olive oil, two tablespoons vinegar or lemon juice or one half of each and whites of two eggs.

MRS. H'S CREAM SALAD DRESSING.

Two tablespoonfuls dry mustard, one of sugar, one teaspoonful salt, boiling water to make a thick paste (do not put in too much water). Pour in three fourths of a cup melted butter, three eggs beaten thoroughly, one coffee cup milk or cream. After putting all together add one cup vinegar, put all into a bowl, set into a tin pan of boiling water, cook until it thickens. Do not cook in tin. Three times the rule sufficient for twelve pounds of chicken.

CREAM SALAD DRESSING.

Two tablespoonfuls flour, one teaspoonful of made mustard, one tablespoonful of melted butter, put in a bowl and set into a basin of hot water on the stove. Stir until smooth, add two thirds of cup of vinegar and stir until heated thoroughly. Add one well beaten egg and cool. Lastly add one cup of whipped cream and beat hard. Season with cayenne pepper and salt.

COOKED SALAD DRESSING WITH OIL

One and one half heaping tablespoons of dry mustard, one tablespoon salt, one half tablespoon of granulated sugar, two tablespoons pastry flour. Sift

these ingredients through colander and mix with enough boiling water to make a smooth paste. Add one teacup of oil, three well beaten eggs, one coffee cup of milk, one half teacup of vinegar. Cook slowly in double boiler until it thickens, stirring often.

FRENCH DRESSING.

Three tablespoonfuls oil, one of vinegar, one saltspoon salt, one half a saltspoon pepper. Put salt and pepper in a cup, mix with one tablespoonful oil, then add the remainder of the oil and vinegar. If you like the flavor of onion, grate in two drops.

CHICKEN SALAD.

Take equal quantities of chicken and celery; cut in small pieces and mix with it either the mayonnaise dressing or cream salad dressing.

LOBSTER SALAD.

Cut up and season the same as chicken. Break the leaves from a head of lettuce and wash them singly in a large pan of cold water, put them in ice water for about ten minutes, shake in wire basket to free them from water. Place in ice chest until serving time. When ready to serve put two or three leaves together in the form of a shell and arrange on dish. Mix one half of the mayonnaise dressing with the lobster. Put a tablespoonful of this in each cluster of leaves. Finish with a teaspoonful of the dressing on each.

SALMON SALAD.

One quart cooked salmon, two heads of lettuce, two tablespoonfuls lemon juice, one of vinegar, two of capers, one teaspoonful salt, one third a teaspoon-

ful pepper, one cupful mayonnaise dressing, or the other kinds given. Break up the salmon with two silver forks, add salt, pepper, vinegar and lemon juice. Put in the ice chest until serving time. Prepare lettuce the same as for lobster salad. Border the dish with leaves. Cut or tear the remainder in pieces and arrange in the bottom, on them heap salmon lightly, cover with the dressing.

SCALLOP SALAD.

Boil one quart of scallops five or ten minutes; drain off the water and when cold pick them to shreds with a fork. One half cup of vinegar heated, one egg, one tablespoonful mustard, one teaspoonful salt, two tablespoonfuls milk, butter size of a walnut. Stir together in the vinegar and serve cold.

POTATO SALAD

To six or seven medium sized, cold, boiled potatoes, cut in small pieces, add three fourths of that quantity of celery and one sour, peeled apple also cut in small pieces. Mix thoroughly, and season with a mayonnaise dressing.

CABBAGE SALAD.

Chop a head of firm cabbage fine, soak in a brine made of water and a cup of salt, two hours. Drain and put in an earthen jar, mix with it a teaspoon of pepper, one of mustard, and one of sugar. Boil one pint vinegar with half cup of butter, add very carefully two well beaten eggs, then pour over the cabbage, stirring it thoroughly. Do not serve until ice cold. This will keep a week in a cold place.

MEXICAN SALAD.

One half tablespoon of mustard, one half tablespoon sugar, one teaspoon salt, yolks of three uncooked eggs. Stir altogether one way, add very gradually two thirds cup melted butter, one half cup of vinegar. Shred the small cabbage with a slaw cutter. Put in a dish and pour the dressing over, then put half meats of pecan nuts all over the top.

WALDORF SALAD.

Cut into pieces half an inch square equal parts of apple and celery and mix with half the measure of mayonnaise dressing. English walnuts or pecan nuts, broken in pieces may be added. Serve on lettuce with candied cherries as a garnish.

BEEF SALAD.

Cut cold beets into small pieces, place on lettuce leaves and garnish with cream salad dressing.

LETTUCE SALAD.

Two or three heads lettuce, two hard boiled eggs, two teaspoonfuls salad oil, one half teaspoonful salt, one teaspoonful white sugar, one half made mustard, one teaspoon pepper, four tablespoons vinegar. Rub the yolks to a powder, add sugar, salt, pepper, mustard and oil, let stand five minutes, then add vinegar. Mix by tossing the lettuce and dressing.

TOMATO SALAD.

Pare ripe tomatoes (which should be very cold); make the dressing very cold by stirring a piece of ice in very rapidly, cut tomatoes quarter of an inch thick, put dressing in the center of each slice. Garnish with parsley.

TOMATO JELLY.

One can or eight medium sized tomatoes skinned or stewed, one quarter box of gelatine. Strain tomatoes to remove seeds, season with pepper and salt and add gelatine which has been dissolved in hot water. Mould and put on ice. Serve with lettuce and mayonnaise dressing, or use as a garnish.

CHEESE AND OLIVE SALAD.

Mix two Neufchatel cheeses, one cup Young America cheese and six stoned and finely chopped olives. Season with salt and cayenne, moisten with cream, press and cut in squares. Serve on crisp lettuce leaves, and marinate with French dressing.

FRUIT SALAD.

One cup white grapes, take off skin, cut in quarters, take out seeds, one cup of orange, remove skin and pulp, and cut in small pieces, one cup of walnuts cut in small pieces, three cups celery cut the size of ordinary salad, drain juice of sour grapes and oranges, mix all together with cream dressing.

PIES.

PIE CRUST.

Four pounds of St. Louis flour, one and one-half pounds of lard, two teaspoons salt, rub thoroughly together with the hands; moisten very carefully with cold water sufficiently to roll easily. Mix as little as possible after adding water. An old-fashioned rule.

PASTRY FOR ONE PIE.

One heaping cup of pastry flour, one saltspoonful of baking powder, one saltspoonful of salt and from one third to one half cup of butter and lard mixed. Mix the baking powder and salt with the flour and rub in the lard. Mix quite stiff with cold water. Roll out, put the butter on, the paste in small pieces and sprinkle with flour. Fold over and roll out. Roll up like a jelly roll. Divide in two parts and roll to fit the plate.

MINCE PIE MEAT.

Chop apples, suet and meat, and measure as follows: three bowls of meat, one of suet, four of apples, two of raisins, two of sugar, one of molasses, and two of cider, two nutmegs, two tablespoonfuls each of cinnamon, cloves and salt. Save liquor in which the meat was boiled, and use all or part of it. Boil all up together, and add one half pint or more of brandy. Add citron and currants if liked.

PUMPKIN PIES.

Two quarts of stewed and sifted pumpkin; stir into it one teaspoon of cinnamon, one half grated nutmeg; pour on this two quarts of milk, one teaspoon of salt, four cups of sugar, one half cup of butter, eight eggs well beaten. Bake in deep plates one hour.

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CUSTARD PIE.

quart milk, six eggs well beaten, seven tablespoonfuls sugar, nutmeg, little salt. Makes two pies.

CREAM PIE.

Two cups of milk, let it come to a boil, then turn in the mixture make of two thirds of a cup of sugar, yolks of two eggs, two tablespoonfuls of corn starch, a pinch of salt. Flavor. Bake the crust first; then put in the cream. Make a frosting of the whites of the eggs and two tablespoonfuls of sugar.

LEMON PIE.

Juice and grated rind of one lemon, one cup of sugar, yolks of two eggs, one cup of cold water, in which has been dissolved a heaping tablespoon of corn starch, put all together in a dish placed in hot water and boil until it thickens. Bake the crust first and beat the whites of two eggs, add two spoonfuls of sugar, spread on top and brown.

MISS A.'S LEMON PIE.

One and one half cups of sugar, three table-spoons of corn starch, a little salt all stirred together, add one pint of boiling water, boil five minutes, add grated rind and juice of three lemons, let it all cook a little, then add the yolks and whites of four eggs beaten separately. Add the whites just before putting in the oven. This makes two pies. Bake the crust partially before putting in mixture, then bake until brown.

LEMON APPLE PIE.

One egg, one cup sugar, the juice of one lemon, one large, sour apple. Grate the apple, beat egg and sugar together and add it to the juice of the lemon. This will make one tart. for larger baking increase the quantity in proportion.

tion. A meringue for the top makes it much nicer and may be made by beating the whites of two eggs and stirring in a cup or half a cup of pulverized sugar.

DATE PIE.

Two pounds of dates stoned, two eggs, little salt, and milk enough to fill two deep pie plates. Spice to taste. One crust.

FIG PIE.

Cut the figs in small pieces, add sugar and cover with water and stew until soft. When cool add a little lemon juice to taste. Bake with two crusts.

PRUNE PIE.

Stew the prunes, and sweeten; remove the stones when cooked. Bake with two crusts.

COCOANUT PIE.

One pint milk, one cocoanut, one cup of sugar, three eggs. Grate cocoanut, mix with yolks of eggs and sugar, stir in the milk, filling the pan even full, and bake. Beat whites of egg to a froth, add three tablespoons sugar, pour over pie and brown. If prepared cocoanut is used, one heaping teacup is required.

CRANBERRY AND RAISIN PIE.

One full cup cranberries cut in half, one cup chopped raisins, one cup sugar, one half cup water, a small piece of butter (melted). Bake with two crusts.

LEMON TARTS.

The juice and grated rind of one lemon, one egg slightly beaten, one cup of sugar, one table-

spoon of melted butter. Simmer together until the consistency of thick jelly. Bake crust in small tins being careful to keep the blisters down. After crust is baked fill tarts and set in oven for five minutes. This will make twelve small tarts.

BRIEFS.

Peel and chop one lemon and one cup seeded raisins. Add one cup sugar. Cut ordinary pie crust in a circle four inches in diameter, fill with the above and fold over like a turnover.

SOUP CREAM PIE.

Yolks of two eggs, one cup sugar, one quarter teaspoonful cinnamon, one quarter teaspoonful cloves, one cup sour cream, one half cup cut raisins. Use the whites of the eggs for meringue.

PUDDINGS.

ENGLISH PLUM PUDDING.

Two five cent loaves of baker's bread soaked in one quart of milk, two pounds of chopped suet, one quart of flour, two pounds of raisins stoned, two pounds of currants, one half pound of citron, three to six eggs, one and one half cups of sugar, all kinds of spices. Steam 12 hours or more.

MRS. H.'S THANKSGIVING PUDDING.

One large sized loaf of baker's bread, two cups brown sugar, six eggs, one small teaspoonful ground clove, one of cinnamon, one nutmeg grated, two pounds raisins stoned, cut bread into slices, remov-

ing crust, and butter. Butter the dish and lay in alternate layers of bread and raisins until all is used. Beat eggs, sugar and spices with milk enough to cover the bread. Soak over night, add enough milk in the morning to cover the bread. Bake three or three and one half hours. Place a plate over the bread while soaking.

FRUIT OR SUET PUDDING.

Three cups of flour, one cup each of milk, molasses, suet, raisins and currants, three raw apples chopped fine, one teaspoon each of saleratus, salt, clove and cinnamon. Steam three hours and serve with a cold sauce.

BOSTON STEAMED PUDDING.

For the batter: one cup of milk, two of flour, one of sugar, one teaspoonful of cream tartar, and one half of soda. Cut up apples or peaches in slices and fill in deep dish about two thirds full and turn the batter over it without stirring. Steam one hour and serve with sauce. Serve it from the dish in which it was steamed.

ENTIRE WHEAT PUDDING.

Mix two cups whole wheat flour, one half teaspoonful soda, one half teaspoonful salt, and one cup of any desired fruit, as raisins, dates, etc. Cut fruit in small pieces to prevent the pudding from being sticky. Add one cup milk, one half cup of N. O. molasses. Put in a closed pudding mold, steam or boil from two and one half to four hours. Sour milk, buttermilk or sweet milk may be used. If sour milk, add one half level teaspoonful soda. Serve with any plain pudding sauce or cream.

STEAMED PUDDING IN CUPS.

One quart of flour, two teaspoonfuls of cream tartar, one teaspoonful of soda, one teaspoonful of salt, sifted through the flour, piece of butter size of an egg rubbed into the flour. Mix with sweet milk a little softer than for biscuit, grease six or eight cups well, fill one third full of batter, put in a spoonful of any kind of preserve (slipped grape is nice), then more batter to fill the cups two thirds full. Steam half an hour.

RAISIN PUFFS.

Two eggs, one cup of milk, one half cup butter, two cups flour, three teaspoons baking powder, two teaspoons sugar, one cup chopped raisins. Steam one half hour in small buttered cups. Half the rule is sufficient for five people. Serve with sauce.

SAUCE.

Yolks of two eggs, one cup of sugar, two tablespoons of hot milk, one half teaspoon of vanilla, a little nutmeg. Mix together and add well beaten whites of two eggs.

BROWN BETTY.

One cup of bread crumbs, two cups of chopped apples, one half cup sugar, take two tablespoonfuls of butter, cut into small bits, butter a deep dish and put in a layer of chopped apple sprinkled with sugar, bits of butter, and grated nutmeg and cinnamon, cover with bread crumbs and so on having a layer of bread crumbs on top. Cover and steam three quarters of an hour in the oven. Uncover and brown quickly.

COTTAGE PUDDING.

Rub together three tablespoons of melted butter, one cup of white sugar and one egg. Add one pint of flour with one teaspoonful of cream tartar, and one half teaspoon of soda dissolved in one cup of sweet milk. Eat with sauce. Bake from twenty minutes to half an hour.

SPONGE PUDDING.

One and one half pints of milk, three eggs, whites and yolks beaten separate, a heaping tea cup of flour, three tablespoonfuls of sugar, piece of butter size of half an egg, a little salt. Put the milk in a double boiler and cook the flour in it thoroughly before putting in the eggs. Then put all in a pudding dish and set it in a pan of warm water and bake in moderate oven.

BAKED APPLE DUMPLINGS.

Sift two teaspoons of cream of tartar into a quart of flour. Chop into this two tablespoonfuls of lard, or half butter is better. Dissolve one teaspoonful of soda in hot water, wet up quickly with two cups of milk, salt. Roll into a paste less than half an inch thick, cut into squares. Pare and core the apples, fill them with sugar and a bit of butter, place each one on a square, bringing the corners together, place them in a buttered baking pan, pour on hot water and bake brown. Eat with sugar sauce.

APPLE UNDER COVER.

Three eggs, half a cup of sweet cream or milk, two tablespoonfuls of flour, one quarter of a cup of sugar. Beat sugar and eggs together, put in flour

and cream and beat. Cut the apple into pieces and parboil until tender, but not broken. Put them into a pudding dish with a little sugar and butter; when cool pour the batter over the apple and bake twenty minutes. Serve with cream.

SWEET APPLE PUDDING.

Fill a two quart basin with Tallman sweet apples sliced very thin with skin on, fill with sweet milk, when boiling turn in two cups of fine R. I. meal, add a little salt and two cups of molasses, stir and thin with cold milk until sufficient to fill a large pudding pan. Bake about six hours in a moderate oven. To be eaten with cream or butter while warm.

OMELET SOUFFLE.

Two tablespoonfuls of flour, one tablespoonful of butter, blend together. Add to one cup of milk, put on the fire in a milk boiler, and boil until it thickens; four eggs, put two tablespoonfuls of sugar in the yolks and add this when beaten. Put it aside until you bake it, then add the whites beaten and bake twenty minutes. Serve hot with sauce.

CHOCOLATE SOUFFLE.

Cream two tablespoonfuls of butter and two tablespoonfuls of flour. Pour on slowly one and one half cups hot milk. Melt three ounces grated chocolate with five tablespoonfuls of sugar, and three tablespoonfuls hot water, and cook until smooth. Cook the first mixture eight minutes in a double boiler. Add beaten yolks of five eggs, one half teaspoonful vanilla and the chocolate. Set

away to cool. When cool add the beaten whites and bake in a buttered dish thirty minutes.

Serve with a cup of cream, and two tablespoonfuls powdered sugar, beaten until thick.

CHOCOLATE PUDDING.

One and one half pints of milk (one half box of Cox's gelatine put in a cup and fill with cold water, let it stand one hour), grate one half cup of chocolate and mix with the milk, let it get scalding hot, stir the gelatine into the hot milk, stir fifteen minutes, remove from stove and sweeten to taste, pour into a mould and when cold serve with milk or cream. If this is moulded and placed in a platter with whipped cream around it, it makes a very handsome dish.

CHOCOLATE PUDDING WITH EGGS.

One pint milk, one cup sugar, one and one half squares of chocolate, yolks of four eggs, whites of one, teaspoonful of vanilla, scald the milk, chocolate and sugar, then add eggs and vanilla, cook in oven as long as you would a custard, then take out and frost with the whites of three eggs. Sweeten to taste. When you put the pudding in the oven set in a dish of water.

WEST CAMPTON INDIAN PUDDING.

One quart of milk heated to boiling, in a kettle of boiling water, two tablespoonfuls of Indian meal, and one of flour, one half cup of molasses, one half cup of sugar, and a little salt, all stirred together in a dish. Then pour on the boiling milk and stir well, add a well beaten egg, and pour the mixture

into a buttered dish for baking. Lastly pour in a cup of cold milk for whey. Bake from two to three hours.

RICE PUDDING.

Boil one cupful of rice in a pudding boiler until soft. Add one quart of milk, a little salt, five tablespoonfuls of sugar, and butter size of an egg. Cook until it thickens; remove from the fire and stir in the well beaten yolks of four eggs, put in pudding dish, and cover with frosting of the whites of the eggs, beaten to a stiff froth with nine tablespoonfuls of sugar. Place in the oven and brown. Serve either warm or cold, with or without sauce.

CREAM RICE PUDDING (Baked)

One quart milk, one large tablespoon rice, three tablespoons sugar. Sprinkle cinnamon on top. Bake two hours in slow oven.

CREAM RICE PUDDING (Cold)

Cover one quarter cup of rice with water and cook in double boiler one half hour; then add two scant cups of milk and ^{stir} cook two hours. Flavor with vanilla and when ice cold, add one half cup of cream beaten stiff.

CREAM BATTER PUDDING.

One half pint of sour cream, one half pint of sweet milk, three eggs, one half pint of flour; one half teaspoonful soda. Beat the sour cream, eggs and flour together, and add sweet milk with soda last thing. Bake three quarters of an hour, and eat with sauce made of one half cup of butter and one cup of sugar stirred to a cream, vanilla flavoring.

QUEEN OF PUDDINGS.

One pint of fine bread or cracker crumbs, one quart of milk, yolks of four eggs, one cup of white sugar, and grated peel of lemon, piece of butter size of an egg. Bake soft and set away to cool. Top: piece of a lemon, whites of four eggs and cup of sugar. Cover the pudding with frosting and brown. If you like, put on jelly before the the frosting.

DELMONICO PUDDING.

One quart of milk, three tablespoons corn starch mixed with a little cold milk and stirred into the milk just before boiling. Boil from three to five minutes. Beat the yolks of five eggs with six tablespoons of sugar and stir briskly into the milk. Boil up and flavor with vanilla, pour into a buttered dish and bake sufficiently to hold the frosting. Beat the whites to a stiff froth, adding three tablespoons of sugar and one teaspoon of vanilla. Spread upon the pudding and bake brown.

REBECCA PUDDING.

Scald one quart of milk, mix one half cup corn starch with milk enough to make it pour, and stir into the hot milk, adding two tablespoonfuls of sugar, and cook fifteen minutes. Take off the fire and turn into a dish, add whites three eggs beaten to a froth, beat the whole well and pour into mould with one teaspoonful vanilla. Serve with sance.

COLUMBIAN LEMON PUDDING.

Two lemons, two tablespoonfuls of cornstarch, one and one half cups granulated sugar, three eggs. Grate rind of one lemon, squeeze juice and pulp of two lemons. Beat yolks of the egg with portion

of the sugar, then add balance of sugar and grated rind and juice. Mix cornstarch with a little water; add boiling water until thick and clear. Add the ingredients previously mixed, and stir until smooth and well mixed. Pour into pudding dish, cool a little, set into the oven to brown for a few minutes. Beat the whites stiff, add a little powdered sugar, pour on top of pudding, and brown slightly. May be served warm or cold.

LEMON PUDDINGS IN CUPS.

Take three rounded tablespoonfuls butter, five even tablespoonfuls of sugar, yolks of three eggs, and juice and grated peel of one lemon. Mix together over the fire in saucepan, beating continually for five minutes till it thickens slightly. Add the whites of three eggs, beaten stiff. Continue beating off the fire for at least five minutes. Pour into small buttered and sugared cups, filling about half full. Set cups in pan of hot water, put in oven and bake forty five minutes.

Serve with sauce made of one cup boiling milk, into which a teaspoonful of corn starch, a teaspoonful flour, a tablespoonful of sugar and one beaten egg is stirred. Beat the sauce two minutes, after adding cornstarch, flour and egg. Put in teaspoonful vanilla, and serve. These lemon puddings should be like a souffle.

ORANGE PUDDING.

Six good sized Messina oranges peeled and cut into small pieces, add one cup of sugar, and let it stand. Into one quart of nearly boiling milk stir two tablespoonfuls of corn starch, moistened with a

little cold water, and the yolks of three eggs. When done let it cool and pour over the orange. Make a frosting of the whites of the eggs and sugar, spread over the pudding and put it in the oven to brown.

SNOW PUDDING.

Soak two thirds of a box of gelatine in one half cup cold water half an hour. Pour on one pint boiling water, add whites of four eggs not beaten. three cups sugar and juice of two small lemons, When cold beat to a froth, then mould and set away to harden.

Make a custard with one quart of milk, two thirds cup sugar, yolks of four eggs, flavor with lemon, one teaspoonful.

COCOANUT PUDDING.

One half a grated cocoanut or one cup of dessicated, two and one half soda crackers rolled fine, three eggs, one cup of sugar, small piece butter, little salt, one quart milk. Bake in a pudding dish for one hour. Serve cold.

PRUNE SOUFFLE.

The whites of six eggs beaten very stiff, one half pound of prunes, cooked, stoned and sifted fine; one half cup sugar. Bake fifteen minutes. Eaten with cream.

PRUNE PUDDING. (WITH GELATINE.)

Wash one pound prunes, soak over night, stewing in same water until soft. Sweeten to taste while cooking. Mash the fruit, add half a box of gelatine, previously dissolved in water, and the whites of four eggs beaten stiff. Mould and serve with cream.

PUDDING SAUCES.

YELLOW SAUCE.

One large tablespoon butter, one coffee cup powdered sugar, beat well together, then add one egg without beating, beat all together till very light, heat the sauce tureen with hot water, and the last thing before serving, add small half cup boiling water to the sauce, stirring it briskly. Grate nutmeg on top for flavoring.

WHITE SAUCE.

Four tablespoonfuls of sugar, two tablespoonfuls of butter. Beat these to a cream and just before serving add the white of an egg beaten to a froth and afterward one gill of boiling water—flavor.

FOAMY SAUCE

One half cup butter, one cup powdered sugar sifted. Beat to a cream. Add two tablespoons milk, two of wine. Steam over tea kettle till foamy.

SNOW DRIFT SAUCE.

One half cup butter beaten until white, add gradually one cup of powdered sugar and beat to a cream, grate some nutmeg over it and set it where it will cool.

STRAWBERRY SAUCE.

One coffee cup of sugar, a piece of butter size of an egg, white of an egg and two cups of mashed strawberries. Nice for cottage pudding.

WINE SAUCE.

One half cup of butter, one cup of sugar, white of one egg, two tablespoonfuls of wine, a little vanilla, one half glass of boiling water. Beat butter and sugar fifteen minutes, add flavoring, just before serving add white of an egg beaten. Stir in the boiling water beating to a foam.

JANE'S PUDDING SAUCE.

One egg, and one cup of sugar beaten to a froth, one half cup of boiled milk; steam over a tea kettle and flavor with wine or vanilla.

COLD SAUCE.

One and two thirds cups of sugar, and a tea cup of butter stirred to a cream, beat white of one egg and add a wine glass of wine.

CREAMY SAUCE.

Cream one cup butter, add slowly two cups powdered sugar. Last add gradually two table-spoons cream. Flavor.

HARTFORD SAUCE

Yolks two eggs, cup sugar, half cup cream, last whites two eggs beaten stiff. Flavor.

DESSERTS, JELLIES AND CREAMS.

POP OVERS.

Two eggs, two even cups flour sifted, two cups milk, a small piece of butter, salt. Bake in cups in a hot oven; bake three quarters of an hour.

SHORT CAKE.

One cup milk, two cups flour, one egg, two teaspoonfuls melted butter, two tablespoons sugar, two teaspoonfuls baking powder. Bake in shallow tins.

STRAWBERRY SHORT CAKE.

One quart of flour, three teaspoons of baking powder; sift together thoroughly and rub in one ounce of butter; mix with a pint of sweet milk, using a spoon. Bake in two tins. When done spread with butter and cover with strawberries previously mashed and sweetened.

APPLE CAKES.

Take one quart of pastry flour and mix with milk about as thick as for griddle cakes, one teaspoon of soda, one of salt, one cup of light brown sugar, small cup of butter melted, one quart of chopped sour apples. Sour milk may be used as well. Bake thin on the griddle, and butter and sugar when taken from the griddle. The same with the batter made thicker may be fried like pan cakes in hot fat. Nice for dessert.

CHOCOLATE CUSTARD.

Boil one quart of milk, scrape one ounce of chocolate and mix with one cup sugar, wet this with two spoonfuls of boiling milk, and work it into a paste with a spoon, then stir it into the boiling milk, put in six well beaten eggs, stir three minutes and strain, set it in cold water and stir once in a while until cold; then stir in two teaspoonfuls of vanilla. Serve in cups or glasses.

CARAMEL CUSTARD.

Put a half cup of sugar into a pan and stir until it melts and is light brown. Add two table-spoonfuls of water and stir into one quart of milk which is warm. Beat six eggs, add one half tea-spoonful salt, one teaspoonful vanilla and part of the milk. Strain into the remainder of the milk and pour into a buttered dish or mould. Set this in a pan of warm water and bake thirty or forty minutes. Serve cold with caramel sauce.

SAUCE.

One half cup of sugar put in a pan, and stirred over the fire till melted and light brown. Add half a cup of boiling water and simmer ten minutes.

CUP CUSTARDS.

One quart milk, five eggs, six tablespoons sugar, little salt. Beat eggs, mix, put in cups with a little nutmeg on top of each. Bake twenty or thirty minutes in a pan of hot water.

RICE SNOW BALLS.

Boil one cup rice until soft in one quart water with one teaspoon salt. Put in small cups, when perfectly cold turn into a dish. Make a boiled custard of the yolks of four eggs, one quart of sweet milk, one teaspoon corn starch, flavor with vanilla. When nearly cool stir in the beaten whites of eggs, when cold pour over the rice balls, one half hour before serving.

BAKED APPLES.

Pare and core tart apples, fill the centre with sugar and a small bit of butter. Put them in deep pie plates with a little water and bake until tender, basting occasionally with the syrup, Garnish with thin slices of lemon.

APPLE SOUFFLE.

Grate fine one large or two medium sized sour apples. Sprinkle small cup of powdered sugar over apples while grating, to prevent their turning dark. Break in whites of two eggs, without beating. Then beat thoroughly with an egg beater for one half hour. Make any nice custard. Serve by placing large spoonful apple on each dish of custard with spoonful jelly. Keep cold until ready to serve.

JELLIED APPLE.

Fill a quart bowl with thinly sliced apples in layers with sugar, add one half cup water, cover with a saucer weighted, bake slowly three hours, let stand till cold, turn out, eat with cream or boiled custard.

ORANGE BASKETS.

To make the baskets, mark two lines half around the orange for the handle. Cut on each side and take out the pulp, reserving it for the jelly. Make the jelly by dissolving one half box gelatine in half a pint of cold water then add half pint boiling water, a pint of orange juice, juice also of one lemon and one cup of sugar. Stir until the sugar is dissolved. Strain and pour in shallow pans

to cool; when cold cut in squares and pile in the baskets, and heap whipped cream in the jelly. Trim the handles with fine green or place on green leaves.

ORANGE TRIFLE.

One pint cream whipped stiff, yolks of three eggs, one cup powdered sugar, one half package gelatine, soaked in one cup of cold water, juice of two sweet oranges, grated rind of one orange, one cup of boiling water. Mix juice, rind, sugar and gelatine together. If the gelatine has not dissolved set all over the fire and stir until clear. Strain this, and add the beaten yolks; heat quickly in a farina boiler. Set aside until cold and slightly stiff; then whip in the cream. Wet a mould, pour this in it and set on ice.

PEACH MERINGUE.

Cook one can of peaches in their own juice until tender, cool and cover with whites of four eggs beaten stiff with four tablespoonfuls powdered sugar. Bake fifteen minutes in very moderate oven.

SAUCE—Pour one pint of hot milk on the beaten yolks of four eggs, one third cup sugar and a little salt. Cook until it thickens a little.

FLOATING ISLAND.

Make soft custard of one quart of milk, yolks of three eggs, one tablespoon corn starch, sweeten to taste and flavor with vanilla. Beat whites to a stiff froth, scald them over hot water, and set all away until cold. Ornament the top with bits of jelly or small pieces of the whipped egg.

CHARLOTTE RUSSE.

Use sponge cake or one dozen lady fingers; one pint of cream, whites of two eggs, three tablespoonfuls of sugar. Have the cream cold, put in the whites and, with an egg beater beat to a froth, then sweeten and flavor.

CHARLOTTE RUSE. (WITH GELATINE.)

Soak one half box gelatine in a pint of milk ten minutes. Put on the stove, stir until well dissolved. When cool beat well: add one cup fine sugar, one teaspoonful of vanilla; next add one pint of cream and the beaten whites of five or seven eggs. Serve with sponge cake.

LEMON TAPIOCA.

Wash and soak a tea cup of tapioca. Peel two lemons, making them into a quart of rich lemonade cutting the lemon in thin strips. Put into a double boiler, stir until nearly dissolved; when entirely cold serve with cream.

TAPIOCA CREAM.

Soak three tablespoons of tapioca in just water to cover it, over night, one quart of milk scalded in double boiler. Add tapioca, the yolks of three eggs and a cup of sugar; when done, take from the fire and stir in the whites well beaten, or beat the whites with sugar and turn over the pudding as for frosting.

CHOCOLATE BAVARIAN CREAM.

One pint of cream, one half box of gelatine, one cup of milk, one square Baker's chocolate one half cup sugar. Soak gelatine in one half cup milk two hours. Whip cream stiff. Scrape the choc-

olate and add two tablespoonfuls sugar, put in a small pan with one tablespoonful of hot water and stir over hot fire until smooth and glossy, add gelatine, milk and rest of sugar. Strain into a bowl. Put into a pan of ice water and beat until it begins to thicken. Add cream and mold.

SPANISH CREAM.

One quarter box of gelatine, soaked in one quarter cup of cold water, then dissolved in three quarters cup of boiling water. Make a custard with the yolks of three eggs beaten and mixed with three tablespoonfuls of sugar and a little salt. Pour on one pint of hot milk and cook in double boiler till it thickens. Then add strained gelatine water, one teaspoonful vanilla and the whites of the eggs beaten stiff. Mix well, and turn into molds.

COFFEE CREAM.

Make one pint of rich custard, dissolve one ounce of gelatine and three ounces of sugar together in one cup of very strong coffee, add the custard and strain, whip one half pint of cream and add to it, let it cool, then pour into a mould and harden on ice.

LEMON CREAM.

Twelve eggs, six lemons, one pint water, one pound sugar. Grate and squeeze the lemons and mix with the water; beat the yolks and sugar, then the whites, add the water and lemons. Set on the fire in a double boiler and stir until it begins to thicken. Serve the next day in glass cups.

STRAWBERRY CREAM.

Mash one quart of berries and mix with one cup of sugar. Let them stand until the sugar is all dissolved and then strain. Soak one quarter of a box of gelatine in one quarter of a cup of cold water and add one quarter of a cup of boiling water and strain into the fruit juice. Beat until it thickens, then add one pint of whipped cream, and mould.

SWISS PINEAPPLE CREAM.

Soak one half box gelatine in one half cup cold water. Heat one can sliced pineapple cut in small pieces, dissolve gelatine in it, add three fourths cup sugar, one tablespoon lemon juice. Chill in pan of ice water, stirring until it begins to stiffen. Then fold in the whip from three cups cream. (If cream is thick, use half milk). Chill and serve.

MACAROON CREAM.

Soak one fourth box gelatine in one fourth cup of cold water. Make a custard of one pint milk, yolks of three eggs, three tablespoonfuls sugar and a pinch of salt. Add the soaked gelatine and strain. Set in a pan of ice water and stir until it begins to thicken. Add the whites of three eggs beaten stiff, nine macaroons broken in pieces and one half teaspoonful of vanilla. Turn into a mould and chill.

IRISH MOSS BLANC MANGE.

Soak one half cup of Irish moss in one cup of cold water. Pick over and add to one pint of cold milk. Cook in the double boiler from twenty five to thirty minutes. Add a pinch of salt and one quarter teaspoonful of vanilla. Strain into small moulds or cups which have been wet in cold water. Serve with sugar and cream.

PRUNES ON TOAST.

Cut thick slices of bread into rounds or squares. Melt two tablespoons butter, when very hot, brown the bread on one side then on the other. Cook one half pound prunes until tender, remove stones, add one quarter cup of sugar to water and four table-spoons sherry wine, pour over slices of bread and serve with whipped cream. May be made in chafing dish.

PINEAPPLE TAPIOCA.

Soak one cup of pearl tapioca over night, in the morning boil in water till it clears, adding one cup of sugar and a little salt. Have a ripe pineapple chopped not very fine and turn tapioca and sugar over it while boiling hot. Stir and turn into a mould to cool. When cold eat with sugar and cream.

ORANGE JELLY.

Dissolve half a box of gelatine in half a pint of cold water, then add half a pint of boiling water, the juice of seven good sized oranges, the grated rind of one and nearly half a pint of sugar.

LEMON JELLY.

One box of gelatine, juice of four good sized lemons, two cups of sugar, one pint of water. Soak the gelatine one hour, then pour on one quart of boiling water and let stand until all dissolved. If wine is used soak in one half pint water. Sauce of wine.

WINE JELLY.

Put into a porcelain sauce pan a paper of English gelatine and a large half cup of white sugar. Pour over half a pint of cold water, and let

it soak fifteen minutes, Then add one half pint boiling water and stir until gelatine and sugar are dissolved. Put on the stove, and when it boils remove at once from the fire. Add juice of two lemons and half pint of sherry wine. Strain and mould.

COFFEE JELLY.

One pint of sugar, one pint of strong coffee, a pint of boiling water, one half pint cold water, box of gelatine. Soak gelatine in cold water, then pour on boiling water. Add sugar and coffee, strain into moulds and set away to harden. Eat with sugar and cream, or boiled custard.

PINE APPLE JELLY.

Take one box of gelatine, soak in one half pint of cold water ten minutes. Add one half pint of boiling water, one cup of sugar, the juice of two lemons, and one can of pineapples, juice and all.

Stir well and put in a mould to harden.

JELLIED FRUIT.

Put in a dish layers of oranges, bananas and pineapple with alternate layers of sugar. Make a lemon jelly. Mix half a box of gelatine, dissolve in luke warm water, juice of two lemons, one cup of sugar. Turn over the fruit and set on the ice to harden. Quarter the oranges, slice the bananas, and use preserved pineapple if you cannot get fresh ones.

ICES.

ICE CREAM (Uncooked.)

One quart of milk, one pint of cream, one tea-cup sugar to every quart and a tablespoonful of lemon to every quart, and one of vanilla to three of lemon. A can of condensed milk is equal to a pint of cream.

CHOCOLATE ICE CREAM.

Scald two cups milk, mix one tablespoonful flour, one cup sugar, one saltspoon salt and one egg slightly beaten. Add hot milk gradually. Melt two squares Baker's chocolate, add to custard and cook in double boiler twenty minutes. Cool and add one pint cream and two teaspoons vanilla. Freeze.

COFFEE ICE CREAM.

For coffee ice cream add one half cup ground coffee to milk and scald ten minutes, instead of using chocolate. Strain before adding eggs and sugar.

MACARON ICE CREAM.

One cup dried and powdered macaroons, add one cup sugar, one tablespoon vanilla and one quart cream. Coffee flavor may be substituted for vanilla.

PINEAPPLE ICE CREAM.

One quart of milk, one pint of cream, one pineapple or one pint of canned pineapple. One cup of sugar, juice of three lemons. Chill the milk while packing the freezer, stirring occasionally that it may

not freeze. Then add the other ingredients. Sweeten to taste. If you wish a larger quantity of ice cream one pint of milk may be added, or one pint more of canned pineapple, without affecting the rule.

MAPLE ICE CREAM.

To one cup rich maple syrup add beaten yolks of two eggs. Cook in granite sauce pan till it boils stirring all the time. Strain and cool. Beat one half pint cream and one half pint milk. Add to it stiffly beaten whites of the eggs. Whip syrup until light, add all together and freeze.

PEKOE CREAM.

Scald one pint milk with three tablespoons Orang Pekoe tea. Let stand five minutes, strain, add one and one half cups sugar and four slightly beaten eggs. Cook till mixture thickens, strain, add few grains salt and grated rind one orange. Cook, add one pint heavy cream and freeze.

CRUSHED STRAWBERRY ICE CREAM.

One box mashed strawberries and one cup of sugar. Let them stand one hour. Press through a sieve and add to any plain ice cream before freezing.

FROZEN PUDDING.

One generous pint milk, one quart cream, two large cups sugar, a scant half cup flour, four eggs, two tablespoonfuls gelatine soaked two hours with water enough to cover it, one pound French candied fruit cut into small pieces (half a pound will do), four tablespoons wine, one tablespoonful vanilla. Let one pint of the milk come to a boil; beat the

flour, one cupful sugar and the eggs together, and stir into the boiling milk. Cook twenty minutes in a double boiler, then add gelatine. Set away to cool; when cool add the wine, sugar, cream and vanilla. When partly frozen add fruit, finish freezing. Take out beater, pack smoothly and set away for an hour or two. When ready to serve, dip the tin in warm water and turn out the cream.

BANANA ICE CREAM.

One quart of cream, one cup sugar, six bananas, juice of lemon. Heat the cream and dissolve the sugar in it. Chop the bananas fine and put them with the cream. When it is cold, add the lemon juice and freeze.

CAFE PARFAIT.

One pint of thick cream, one half cup sugar, one third cup strong coffee, whip together until quite thick, then put into melon mould (covered) and place in a pail, pack with ice and salt, freeze three hours, occasionally turning off water, adding more ice and salt if needed. You can put in a freezer if you wish a large quantity.

ORANGE ICE.

Mix one pint of orange juice, the rind of one small orange, juice of two lemons. Boil one quart of water and one pint of sugar twenty minutes. Add fruit juice. When cold strain and freeze.

LEMON ICE.

One cup of lemon juice, two cups of water, two cups of sugar. Heat until the sugar is thoroughly dissolved. Add the beaten white of one egg and freeze.

LEMON SHERBERT WITH MILK.

Freeze three pints of milk and one pint of sugar until it is like mush. Add juice of six lemons and freeze.

PINEAPPLE SHERBERT.

One fresh pineapple or one can, one tablespoonful of gelatine soaked from one to two hours in enough water to cover, one small pint of sugar dissolved in one half pint of hot water. After it is dissolved, add one half pint of cold water, cut out all the hard pieces from the pineapple and chop it fine. Strain the juice and mix all together and freeze.

RASPBERRY SHERBERT.

Two quarts raspberries, one pint sugar, one pint and a half water, one tablespoonful gelatine. Mash the berries and sugar together and let them stand two hours. Soak the gelatine in cold water to cover. Add one pint of the water to the berries, strain and add the juice of two lemons. Dissolve the gelatine in half a pint of boiling water, add this and freeze.

RASPBERRY FRAPPE.

One quart of water and one pound of sugar boiled five minutes. Add to one quart of raspberries or any fruit, a cup of sugar and the juice of two lemons and let them stand an hour. Then press the raspberries through a sieve, next add the sugar and water and strain through a thin cloth into the freezer, turn five minutes then add the whites of two eggs beaten stiff, freeze until stiff.

COOKIES AND GINGERBREAD.

FAIRY GINGERBREAD.

One cupful butter, two of sugar, one of milk, four of flour, three fourths teaspoonful soda, one tablespoonful ginger. Beat the butter to a cream, add the sugar gradually, and when very light the ginger, the milk, in which the soda has been dissolved, and finally the flour. Turn baking pans upside down and wipe the bottoms very clean, butter them and spread the cake mixture very thin on them. Bake in a moderate oven until brown. While still *hot*, cut into squares, with a case-knife and slip from the pan.

NAUTILUS GINGERBREAD.

One half teacup of molasses, fill it full of sugar, one third cup of melted butter and lard mixed, two eggs, pinch of salt, tablespoonful vinegar, two cups of flour sifted, one scant teaspoon each of ginger, cinnamon and soda, one cup of boiling water. Put molasses and sugar in bowl with lard, butter, eggs, soda and vinegar. Beat this thoroughly. Then add flour mixed with spices and one teaspoon of baking powder. Pour the boiling water over mixture and stir. Bake in moderate oven.

"JOLLY" GINGERBREAD.

One cup of sugar, one of molasses, one of sour milk, two eggs, two teaspoons soda dissolved in water, one tablespoon ginger, four cups sifted flour, one cup of butter.

SOFT MOLASSES CAKES.

One egg, one half cup sugar, one half cup molasses, three tablespoons melted butter, one and one half cups flour, one teaspoon soda, cinnamon or ginger. The last thing stir in one half cup cold water.

HERMITS.

Two cups sugar, one cup butter, one cup of currants, one half cup sweet milk, four eggs, one teaspoon cinnamon, one of cloves, one of nutmeg, a little salt, two teaspoonfuls baking powder, three cups, or a little more, of flour to mix soft. Drop with spoon and bake quickly.

FRUIT COOKIES.

One cupful of butter, one and one half of sugar, one each of currants and chopped raisins, two eggs, one teaspoon each kind spice, scant half teaspoon soda. Flour enough to roll out. Bake like cookies.

FRUIT DROP CAKES.

One and one half cups light brown sugar, one cup butter, two cups raisins chopped, one half cup figs, two and three quarters cups flour, three eggs, one half cup milk, one half teaspoon soda dissolved in one quarter cup water, one teaspoonful baking powder, one teaspoonful each of cinnamon, nutmeg, and cloves. Drop on buttered tins and bake.

DROP COOKIES.

One cup butter, two of sugar, three eggs, four cups flour, one cup milk, one teaspoonful soda. Drop with a spoon on tins. More flour if needed.

GINGER SNAPS.

One cup of butter, one cup of brown sugar, one cup of boiling water, two cups of molasses, two teaspoonfuls of ginger, two teaspoonfuls saleratus, Flour enough to roll thin.

DOUGHNUTS.

One cup of milk, one cup of sugar, one egg, butter not quite the size of an egg; two teaspoonfuls cream tartar, one teaspoonful saleratus. Flour enough to make a stiff batter.

JUMBLES.

One cup sugar, one half cup of butter, one half cup milk, two eggs, one half teaspoon soda, one teaspoon cream tartar, flour.

COCOANUT JUMBLES

One cup of butter, two cups of sugar, three cups of flour, two eggs. One cocoanut grated.

SPICED COOKIES.

One and one half cups molasses, two thirds cup sugar, one cup shortening, two teaspoons soda, one of cinnamon, cloves, ginger, nutmeg. Roll hard.

SUGAR COOKIES.

Three eggs, two cups powdered sugar, one cup butter, beat sugar and butter to a cream; add to that the rind of one lemon, one half cup milk scant, one good teaspoon soda dissolved in the milk, put in before flour. Juice of the lemon. Flour to roll out.

GABRIE'S SUGAR COOKIES.

One cup of butter, one and one half cups of sugar, two thirds of a cup of milk, one egg, one

half teaspoonful of soda. Flour to make it stiff enough to roll very thin. After rolling thin roll with creased roller and then sprinkle with sugar.

CREAM COOKIES.

Three teacups granulated sugar, two teacups thick cream (sour just as good), one half teacup of cold water, one spoonful each of soda and salt, one quarter of nutmeg. Flour enough to mix comfortably. When the dough is ready to cut into cakes, sprinkle the top thickly with sugar and roll lightly.

CHOCOLATE COOKIES.

One half pound butter and lard mixed, one pound of sugar. Work well together, one half pound Bakers's chocolate, scraped, five eggs; take out whites of two for frosting, beat yolks and whites together. Add to the butter and sugar, then add chocolate. Vanilla to flavor; one half teaspoon salt, one teaspoon of cloves, one of cinnamon, one quarter pound of almonds blanched and pounded, one and one half pounds of flour, two thirds cup of milk, three teaspoonfuls baking powder mixed in the flour. Drop with spoon or bake in thin layer in pan.

OATMEAL WAFERS.

One cup of sugar, one half cup of butter, two eggs, one teaspoon of baking powder, and two cups of Quaker oats. Flavor. Beat together thoroughly. Drop with a teaspoon on buttered pan and bake about twenty minutes.

MOLASSES WAFERS.

Heat one cup molasses to the boiling point. Pour onto one half cup of butter. Mix three cups

of flour and one teaspoonful each of cinnamon, ginger and salt, and one half teaspoonful of soda. add to the molasses mixture. Chill, roll out on a floured board as thin as possible, cut in shape and bake in a moderate oven.

SPONGE DROPS.

Three eggs, one teacup sugar, one coffee cup flour, one teaspoon baking powder. Beat whites eggs, add sugar, then beaten yolks. Sift in the flour and baking powder and drop from teaspoon into buttered pan. Bake in quick oven.

CAKE.

ONE, TWO, THREE, FOUR CAKE.

One cup of butter, two cups of sugar, three cups of flour, four eggs, one half cup of milk, two teaspoonfuls of baking powder. Beat whites and yolks separately.

WHITE FRUIT CAKE.

One cup of butter, two of sugar, three of flour, the whites of eight eggs, half a cup of milk, two teaspoons of baking powder, one fourth of a pound citron cut fine, one half pound chopped almonds, one tea cup of cocoanut soaked in the milk. Beat butter and sugar to a cream, next add milk and cocoanut, then the eggs beaten very stiff. Add flour with the baking powder thoroughly mixed; lastly the fruit. Flavor with almond extract. Bake in two loaves, about forty minutes, or one large loaf an hour.

LADY AND FRUIT CAKE.

One cup of butter, two of sugar, three of flour, one half cup of sweet milk, the whites of eight well beaten eggs put in after the milk, two teaspoons cream of tartar, and one of soda, or two teaspoons baking powder, one teaspoon extract of almonds.

For the Fruit Cake, one half cup butter, one and one half of sugar, three cups flour, yolks of four eggs, one half cup of sweet milk, one teaspoonful cream of tartar, one half teaspoonful soda, wine glass of brandy, cup of raisins, cup of currants.

MRS. WILLIAMS' CAKE.

Three cups of sugar, one and a half of butter, one of milk, five of flour, six eggs, one and a half pounds raisins, chopped, one third teaspoon saleratus, nutmeg and cinnamon.

DATE CAKE.

Two cups sugar, one half cup butter, one cup milk, three and one half cups flour, three eggs, one teaspoon cloves, one teaspoon cream of tartar, one half teaspoon soda, one nutmeg, two pounds dates stoned and chopped, not very fine.

POUND RAISIN CAKE.

One pound of butter, one pound of sugar, one pound of flour eight large or nine small eggs, one half gill of brandy, one and one half pints raisins. Bake two hours.

NUT CAKE.

One heaping cup sugar, one half cup butter, three eggs well beaten, one small half cup milk, and one and one half cups flour, one half teaspoon

cream tartar, one quarter teaspoon soda. One cup chopped walnuts. Frost and place half nuts on top.

UNION CAKE.

Two thirds cup of butter, two cups of sugar, two thirds cup of milk, three cups of flour, four eggs, two thirds teaspoon cream tartar, and one third of soda. Divide into three parts, and into one part put one cup stoned raisins, two thirds cup of currants, and a little citron, or you may use all kinds of spice, with two tablespoons of whiskey or brandy, two ounces of raisins and two of citron. Bake in three tins of the same size, put jelly between and frosting on top.

COFFEE CAKE.

One cup of sugar, one half cup of butter, one egg, one cup of molasses, one cup of coffee, three cups of flour, one teaspoonful of saleratus, mixed with the flour, one teaspoonful of cloves, scant teaspoonful of cinnamon, one half nutmeg, large cup of stoned raisins. Bake in a slow oven.

SPICE CAKE.

Three eggs, one cup each of sugar, molasses and sour milk, two thirds cup of butter, three and one half cups of flour, one tablespoonful of baking powder, one cup of boiling water; beat the whites and yolks separately. Frosting (boiled) one cup of granulated sugar, four tablespoonfuls of boiling water. Put over fire for five minutes, then take off and stir in beaten whites of three eggs.

HICKORY NUT CAKES.

One egg, one cup of sugar, one and one half cups of flour, one cup of nut meats, chopped or pounded. Dropped on buttered paper and bake.

SPICE CAKES WITH NUTS.

Beat the yolks of two eggs, gradually add half a cup of sugar, one fourth cup of butter, softened but not melted, half a cup of molasses, half a cup of sour milk, and then one cup and a half of sifted flour, sifted again with one teaspoonful of cinnamon, half a teaspoonful of cloves, a grating of nutmeg and one teaspoonful of soda. Beat in the whites of two eggs beaten dry and then half a cup of raisins (seeded) and half a cup of walnut meats, broken small. Bake in small tins. Cover with boiled frosting, flavored with a grating of orange rind and decorate with half a walnut meat.

HOUSEHOLD CAKE.

One cup of sugar, two thirds cup of butter, four eggs, one and one half cups of flour, one scant teaspoon of baking powder mixed with the flour. Cream butter and sugar, then add the yolks of the eggs well beaten. Beat the whites to a stiff froth. Add a little flour to the cake mixture, then one tablespoon of milk. Beat in thoroughly the whites of the eggs and then the flour. Bake in a moderate oven.

DARK CHOCOLATE CAKE.

One half cake of Baker's chocolate, one cup of sugar, one half cup of milk, yolk of one egg, one teaspoonful of vanilla. Boil these together and let remain until cold. One half cup of butter, two eggs, one half cup of milk, two and one half cups of flour, one teaspoonful of soda. No cream of tartar used. Add the boiled chocolate and bake in a loaf or in layers. Spread the top with white frosting, or place between layers.

CHOCOLATE CARAMEL CAKE.

One fourth cup of butter, one cup sugar, two eggs, one half cup milk, one teaspoon baking powder in a heaping cup of flour. Two squares Baker's chocolate melted over the teakettle; a little vanilla. Bake in two layers.

Frosting—One heaping cup of sugar, three large tablespoons hot water. Boil till it threads. Pour it over the beaten whites of two eggs.

MRS. H.'S CARAMEL CAKE.

One and one half cups of sugar, one half cup of butter, one half cup of milk, two and one quarter cups of flour, two teaspoonfuls of baking powder and the whites of six eggs. Caramel frosting, one quarter of a pound of Baker's chocolate grated, one and one half cups of sugar, one quarter cup of milk, butter size of an egg. Boil all together until it sticks, but is not brittle. Flavor with vanilla.

WHITE CAKE.

Cream two thirds of cup of butter, add gradually two cups of sugar, and beat well. Sift three cups of flour and two teaspoonfuls of baking powder, add this to the first mixture alternately with one cup of milk. Then add one teaspoonful vanilla and the whites of six eggs beaten stiff. Bake in layer tins.

CORNSTARCH CAKE.

- One half cup butter creamed, one and one half cups sugar, one half cup milk, one half teaspoon almond extract, one half cup cornstarch, one and one half cups pastry flour, one half teaspoon soda, one and one half teaspoons cream of tartar, whites of six eggs. Mix in order given and bake in a moderate oven.

POUND CAKE (by measure).

One scant cup butter, one heaping cup sugar, five eggs, two cups flour, four tablespoonfuls milk, two thirds teaspoonful cream tartar, one third teaspoonful soda.

CUP POUND CAKE.

One cup of powdered sugar, one half cup butter, four eggs beaten separately, one heaping cup sifted flour, a little salt, one level teaspoonful baking powder.

COCOANUT CAKE.

Two cups of powdered sugar, one half cup of butter, three eggs, one cup of milk, three cups of flour, two teaspoons cream of tartar, one of soda. Bake in layers. Filling—one grated cocoanut; to one half of this add the whites of three eggs beaten to a froth, and one cup of powdered sugar; put this between the layers. Use the other half of the nut with four tablespoonfuls powdered sugar, and strew thickly on the top of cake.

COMPOSITION CAKE.

Six coffee cups of flour, three of sugar, and two of butter, six eggs, two pounds of raisins, one cup of molasses, one cup of milk, one teaspoonful of saleratus, and mixed spices.

GOLD CAKE.

One generous cup of sugar, one half cup of butter, yolks of four eggs, one and one half cups of flour, one half cup of milk, one teaspoonful of cream of tartar, one half teaspoonful of soda. Orange flavor.

HARLEQUIN CAKE.

One scant cup butter, two cups sugar, three cups flour, four eggs. Mix the butter and sugar, add one cup milk, divide in two parts and to one part add the yolks of the four eggs and one and one half cups flour with one and one half teaspoons baking powder sifted in the flour. Divide this in two parts and make one part dark with spices and a little melted chocolate. Take the rest of the mixture and add the beaten whites and one and a half cups flour and one and a half teaspoons baking powder. Color one half of this with strawberry coloring. Flavor each part with different flavoring and drop in the pan a spoonful at a time.

ALMOND CAKE.

Cream one half cup of butter, add one cup of sugar, beat well and add beaten whites of three eggs, mix one and one half teaspoonful baking powder with two cups of flour, add alternately with one half cup of milk, flavor with one half teaspoonful of almond. Bake in two sheets and sprinkle before baking one half cup of almonds and a little sugar over them.

WHITE MOUNTAIN CREAM FROSTING.

Boil one cup of sugar and one third cup of water until it threads, pour slowly over white of one egg beaten stiff and add teaspoonful of vanilla, one half cup blanched almonds and one cup of chopped prunes.

ALMOND CREAM CAKE.

One cup butter, two cups sugar, one half cup milk, three cups flour, whites of five eggs, yolks of

two, two teaspoons baking powder, one teaspoon almond flavoring. Bake in layers.

CREAM.—Whip one cup of cream to a stiff froth, add whites of two well beaten eggs, one cup powdered sugar, one cup of blanched almonds, two teaspoons of vanilla. Spread when the cake is cold.

MOCHA CAKE.

Two eggs beaten very light, one cup of sugar beaten in gradually, one cup of unsifted flour, into which put one teaspoon cream of tartar and one teaspoon of saleratus and then sift, one half cup of boiling water, one teaspoon of melted butter, a little salt and vanilla. Mix in order given.

FILLING.—One quarter of a cup of butter creamed, one cup of confectioner's sugar. Add gradually two tablespoons of strong coffee, two teaspoons of dry cocoa, one teaspoon of vanilla. No cooking.

MOCHA CREAM CAKE.

One cup of powdered sugar, three eggs beaten separately, one cup of flour, 2 teaspoonfuls (scant) of baking powder, about a teaspoonful of lemon juice, two tablespoonfuls of coffee extract, a pinch of salt. After baking split when cool and fill with cream.

FOR THE CREAM.—Beat half a pint of heavy or "double" cream. Sweeten to taste and add two teaspoonfuls of coffee extract.

FOR THE ICING.—One tablespoonful of coffee extract, one cup of granulated sugar, one tablespoonful of water. Boil together until it sets.

ORANGE CAKE.

Two cupfuls sugar, a small half cupful butter, two cupfuls flour, half a cupful water, the yolks of five eggs and whites of four, half a teaspoonful soda, a teaspoonful cream tartar, the rind of one orange and the juice of one and a half. Beat the butter to a cream, add the sugar gradually, then the orange, the eggs well beaten, the water and the flour in which the soda and cream of tartar have been well mixed. Bake in sheets for twenty five minutes in a moderate oven, and when cool, frost.

FROSTING.—The white of an egg, the juice of one and a half oranges and the grated rind of one, one cupful and a half powdered sugar, unless the egg and oranges are very large, in which case use two cupfuls.

MRS. G'S. ORANGE CAKE.

Two cups sugar, two of flour, one half teacud water, the yolks of five eggs, and the whites of three, one teaspoonful soda, two of cream tartar, the grated peel and juice of one orange, and one half a lemon.

FROSTING.—Beat the whites of two eggs, add the grated peel and juice of one orange and one half a lemon, sugar to stiffen; sufficient for the cakes, with frosting between and on top.

SPONGE CAKE.

Eight eggs, one and one half cups sugar, one and one half cups flour, juice of one lemon; beat the yolks, add sugar and lemon; beat well; beat whites very stiff and cut in with a knife; sift flour three or four times; sift into the mixture and mix lightly; salt. Bake forty minutes.

EXCELLENT SPONGE CAKE.

Six eggs (reserving the whites of three for frosting), two cups of granulated sugar, two and one half cups of flour, one tablespoonful of baking powder, one cup of boiling water; beat the whites and yolks separately. Frosting, (boiled) one cup of granulated sugar, four tablespoonfuls of boiling water. Put over fire for five minutes, then take off and stir in beaten whites of three eggs.

CREAM SPONGE CAKE.

Beat the yolks of four eggs until stiff, add gradually one cup of sugar and beat well. Add three tablespoonfuls of cold water and one teaspoonful of lemon extract. Mix one scant cup of flour with one and one half tablespoonfuls of corn starch (measured level), and one teaspoonful of baking powder. Add to the first mixture; then add the well beaten whites of four eggs. Bake in a shallow cake pan.

PINEAPPLE CAKE.

Five eggs, the whites of two reserved for frosting, two cups of sugar, two cups of flour, two small teaspoonfuls of baking powder, small pinch of salt, one cup of water, stirred in the last thing, Bake in a slow oven about three quarters of an hour, while it is warm pour over a can of grated pineapple. Cover with a boiled frosting made with the whites of the two eggs, two cups of sugar, two thirds cup of water. Boil sugar and water until it threads, and pour on the beaten whites stirring all the time.

TEA CAKE.

One egg broken in a cup, (not beaten) the cup filled with milk, one cup of sugar, one and one half cups of flour, three tablespoonfuls of melted butter, one teaspoonful baking powder. Put all together and stir a little, only enough to mix without lumps. Bake in a quick oven.

ANGEL CAKE.

Sift together seven times, one cup flour, one and one quarter cups fine granulated sugar, one teaspoon cream tartar, pinch salt. Beat whites of eleven eggs to a stiff froth. Add scant teaspoon vanilla, then sift in the above ingredients, and cut in lightly a second or so. Bake in moderate oven three quarters of an hour.

SUNSHINE CAKE.

Whites of eleven eggs, yolks of six, one and one half cups of granulated sugar, one cup of flour after sifting, one teaspoonful cream tartar, one of extract. Beat the whites to a stiff froth, and gradually beat in the sugar; beat the yolks and add them. Then flour stirred in quickly and bake fifty minutes in an angel cake pan in a slow oven.

CHARLOTTE RUSSE CAKE.

One cup powdered sugar, three eggs, yolks and whites beaten separately, three tablespoons cream, one cup sifted flour, level teaspoon cream tartar mixed in flour, one half level teaspoon soda mixed with the cream. Bake in three layers. Whip one pint cream sweetened and flavored to taste, until stiff, and place between layers and on top.

JELLY ROLL.

Four eggs, one cup sugar, one cup flour, a little butter, one teaspoonful cream tartar, one half teaspoonful soda. Salt. Spread with jelly and roll while hot.

CREAM CAKES.

Two cups of cold water and one cup of butter, boiled up once. While boiling add two cups of dry sifted flour, cool the mixture and stir in six eggs, and a little salt. Drop this mixture on buttered paper and bake half an hour in a hot oven.

CREAM.—Beat together one cup of sugar, two eggs, and three quarters of a cup of flour. Stir this into two cups of boiling hot milk, boil up once. Flavor.

CHOCOLATE ECLAIRS.

For the crusts use the recipe in "Cream Cakes," dropping the mixture about the length of a finger and not very thick.

CHOCOLATE.—Three full cups of brown sugar, one quarter of a pound grated chocolate, one half cup of sweet milk, butter the size of an egg; boil till it sticks together. Try it like candy, flavor with vanilla; pour on the top while hot. The crusts must be all baked before the chocolate is done; in making a large quantity, it is better to boil twice, so that it can be spread nicely.

MERINGUES

Beat whites of four eggs to a stiff froth. Add half a pound of powdered sugar with flavoring. Continue beating until very stiff. Place letter paper on a piece of hard wood, and put the mixture on

the paper in form of half an egg, placing them an inch apart. Bake in a slow oven, and when slightly brown, remove. Take out the soft inside and fill the shells with jelly or whipped cream and then place the halves together.

RUSK.

Take one quart of bread dough ready for baking adding one cup light brown sugar, two eggs, one cup butter, two cups chopped raisins, spice with cinnamon, cloves and nutmeg. Beat thoroughly together and let stand in pans awhile before baking.

FROSTINGS.

PLAIN FROSTING.

Take white of one egg and mix with confectioner's sugar, until thick enough to spread. Flavor.

SOFT FROSTING.

One cup of sugar, one quarter cup cold water. Boil until it threads. Have ready the white of an egg beaten to a froth. Take sugar from fire and stir into the white of the egg, then flavor and stir until it cools, then spread. Flavor to taste.

MARSHMALLOW FROSTING.

Boil three fourths cup sugar and one fourth cup milk until syrup threads. Do not stir after it begins to boil. Cook and stir one fourth pound marshmallows and two tablespoons water over boiling water till smooth. Mix with syrup and beat till thick enough to spread. Flavor with vanilla. Use on dark chocolate cake.

CHOCOLATE CREAM FROSTING.

One half cup milk, two cups granulated sugar. Boil vigorously two minutes. Take off and beat to a cream.

FOR THE CHOCOLATE.—Put a small piece of butter and a little chocolate over a tea kettle to soften, then spread over the cream.

CHOCOLATE ICING.

The whites of two eggs, one and a half cupfuls of powdered sugar, six tablespoonfuls of grated chocolate, one teaspoonful of vanilla. Put the chocolate and six tablespoonfuls of the sugar in a sauce pan, with two spoonfuls of hot water. Stir over a hot fire until smooth and glossy. Beat the white to a froth and add sugar and the boiled chocolate.

CARAMEL FROSTING.

One quarter of a pound of Baker's chocolate grated, one and one half cups of sugar, one quarter cup of milk, butter size of an egg. Boil all together until it sticks but is not brittle. Flavor with vanilla.

ORANGE FROSTING.

White of one egg, juice of one and a half oranges and grated rind of one. One and a half cups powdered sugar. A little more sugar may be needed if oranges are large.

ORANGE CREAM FILLING.

One half scant cup of boiling water, one half cup sugar, little salt, one tablespoonful of corn-starch dissolved in a little milk. Juice and a little

grated rind of two oranges. Yolk of one egg. Boil all together until it thickens. Spread between layers. Put boiled frosting on top.

LEMON FILLING.

One cup sugar, one egg, the rind and juice of one lemon; boil all together until it thickens, and place it between layers of cake.

CREAM FILLING.

One pint milk scalded in double boiler; one half cup sugar, one tablespoon cornstarch dissolved in the milk, one egg, salt and flavor to taste. Sufficient for cake with three layers. Spread filling between and sift powdered sugar on top or put on boiled icing.

CREAM ALMOND FILLING AND FROSTING.

One cup cream whipped, one cup of sugar, one cup of almonds blanched and pounded, a little almond extract.

FIG FROSTING.

The white of one egg and two tablespoons cold water with frosting sugar enough to make a soft frosting, then add one half pound of figs chopped fine; beat thoroughly together. This is sufficient for a large layer cake.

FIG FROSTING. (Cooked.)

One half pound of figs chopped fine, one tea cup full water, one half tea cup sugar. Boil ten minutes.

PINE APPLE FROSTING.

One half cup grated fresh pineapple, add sufficient confectioner's sugar to make stiff enough to frost the cake. Canned (not preserved) will do chopped if you cannot get the fresh.

BUTTERCUP FROSTING.

Yolks of three eggs, ten tablespoonfuls of powdered sugar, one half teaspoonful of vanilla.

MAPLE CARAMEL FROSTING.

Boil one pound maple sugar with two thirds cup water till it threads. Pour slowly onto white of one egg beaten stiff. Beat till cool enough to spread.

BUTTER FROSTING.

Two cups powdered sugar, two thirds cup milk, piece of butter size of an egg. Boil hard without stirring ten minutes. Take off stove and stir till it creams. Flavor with vanilla.

RAISIN FROSTING.

One cup raisins chopped fine, one cup sugar, one half cup sour cream. Cook until it threads.

CANDIES.

CHOCOLATE CREAMS.

The whites of two eggs in a tumbler, measure as much water in another and beat together. Then take two pounds of confectioner's sugar and beat all together with a spoon until thick enough to make into balls. Put these in a cool place for several hours. Melt the chocolate in a bowl over the tea kettle, drop the balls in and take them out with a spoon or fork. Flavor the cream with vanilla or the juice of an orange while beating. This cream will also do for English walnuts, dates or figs.

CHOCOLATE PEPPERMINTS.

Beat the white of an egg with confectioner's sugar, putting in five drops of oil of peppermint. When thick enough to mould, let them get very cold before covering with chocolate, which is melted over tea kettle as in chocolate creams. Checker-mints are made the same, by adding three drops of coloring and six drops of oil of wintergreen instead of peppermint.

FUDGE.

Melt one fourth cup of butter in a saucepan. Add two cups sugar and two thirds of a cup of milk. Heat to the boiling point, then add two squares of chocolate, and stir constantly until the chocolate is melted. Boil slowly about thirteen minutes; remove from the fire and add one tablespoon vanilla. Set the dish into cold water and beat until the mixture thickens somewhat. Pour into a buttered pan, and when slightly cooled, mark in squares.

MARSHMALLOW FUDGE.

Put one large cup brown sugar and one third cup cream in sauce pan. When boiling add two squares chocolate and piece of butter size a large egg. Just before pouring into pan to cool add half pound marshmallows.

CHOCOLATE CARAMELS. (MRS. B.)

One cup light brown sugar, two cups molasses, one half cup of milk, one half cup butter, half a cake of chocolate; when nearly done add a small teaspoon of dry saleratsn mashed fine and two teaspoons of vanilla. Boil until it is moderately hard when tried in cold water. Stir very often.

CHOCOLATE CARAMELS WITH NUTS.

Two cups of light brown sugar, one cup of molasses, one half cup of milk, one quarter pound of chocolate, butter the size of an egg. Boil twenty minutes, stirring constantly. Pour into buttered pans, into which have been put one cup of English walnut meat, and when partly cooled, cut into squares.

MISS V'S CARAMELS.

Three cups of brown sugar, one cup of molasses, one half cup milk, one cake of chocolate grated, butter size of an egg. Stir all the time to make them sugary.

COFFEE CREAM CARAMELS.

Two pounds of sugar, one cup thick cream, butter size of an egg, extract from two ounces of coffee. Melt the sugar with as little water as possible over the fire. When the sugar bubbles, pour in the cream very slowly, stirring all the time, then add butter and coffee, stirring constantly. As soon as it is brittle pour into buttered pans.

MOLASSES TAFFY.

One cup of molasses, two cups of granulated sugar, butter size of an egg, one half cup of water. Boil until brittle, about twenty minutes or half an hour, and when cold fill out thin in pans.

MOLASSES CANDY.

Put into a large sauce pan a cupful of brown sugar, two cups of New Orleans molasses, and a tablespoon each of butter and vinegar. Mix them well and boil until it will harden when dropped in cold water. Then stir in a teaspoonful of baking

soda, which will whiten it and turn it into a buttered tin to cool. When cool enough to handle pull until white and firm.

PEANUT TAFFY.

One pound of granulated sugar, one quart of peanuts, shell the nuts and chop fine. Put the sugar into a spider and stir all the time until the sugar is melted; when you add the peanuts and pour immediately into hot buttered pans, it is brittle at once.

BUTTER SCOTCH.

One cup brown sugar, one half cup water, one teaspoonful of vinegar, piece of butter size of a walnut. Boil twenty minutes.

PENUCHIE.

Five cups of brown sugar, one cup of cream, one half teaspoon of cream of tartar, piece of butter size of a walnut. Flavor with vanilla. Boil together until it threads. Remove from fire and add one pound of English walnuts, slightly chopped. Beat hard until it creams and pour on buttered pans.

MAPLE SUGAR CANDY.

One and one half pounds maple sugar, one cup of cream, one pound English walnuts, before cracked, chopped fine, a small piece of butter. Boil fifteen minutes. Take off and beat to a cream. Add walnuts just before it is done.

BAKED CANDY.

Beat the white of one egg till stiff. Add one cup of brown sugar and one cup of English walnuts, chopped fine. Spread one half inch thick in a buttered pan and bake in a slow oven.

NOUGAT.

Boil five ounces of best gum arabic in twenty tablespoonfuls of water by heating over slow fire and stirring. Strain it carefully and add a pound of powdered sugar. Heat this in a pan of boiling water, or a farina boiler. Stir constantly until stiff and white, then add the beaten white of an egg, stir a minute until well blended. Remove from the fire; flavor with vanilla and add a pound of blanched and chopped almonds; mix well, press into a box on waxed paper, and when cold cut into bars and wrap each in wax paper.

MARSH MALLOWS.

Dissolve one half pound of gum arabic in one quart of water, strain, add half a pound of powdered sugar and place over fire, stirring continually until the sugar is dissolved and the mixture is the consistency of honey. Add gradually whites of four eggs, well beaten, until it loses its stickiness and does not adhere to the fingers. Now pour it into a pan dusted with corn starch, and when cool divide into small squares. Flavor with vanilla.

SUGAR CANDY.

One quart of white sugar, half a pint of water, one tablespoonful vinegar, piece of butter size of an egg. Do not stir at all. Try in water and when brittle pull. One half teaspoon cream tartar may be added.

GLACE NUTS.

Boil one pound of sugar with a cup full of water until it hairs, then add half a teacup full of vinegar and boil rapidly until on trying it in water

it cracks. Remove and set in basin of boiling water. Have the nuts, walnuts, cream nuts, or fruits, grapes, oranges in quarters, all ready and also have tin pans buttered. Drop each one in, turn it over with a fork to cover it, and take out quickly and drop on pans. Do not stir the candy. When you glaze oranges, stick a wooden toothpick in each piece, before you drop it into the liquid.

PEPPERMINTS.

One cup of granulated sugar, three tablespoonfuls of boiling water, boil four minutes from the first bubbling. Take from the fire and add four drops of peppermint, then one tablespoonful of confectioner's sugar. Stir it well in and drop with a spoon on marble, and let remain until cold. For wintergreen use six drops of the oil, and the same of coloring.

NEAPOLITAN CREAM CANDY.

Make the cream as for chocolate creams. Divide into three parts, one white, one with grated chocolate mixed in, and the third color pink with a few drops of coloring. Make a cake about an half inch thick of each, which is done by rolling fine on marble or patting it. Put the three layers together and cut in slices. Flavor each layer differently, and chopped nuts and raisins and citron may be beaten in with the white cream.

STUFFED DATES.

Remove the stone from the date. Chop peanuts and fill the date. Sprinkle with powdered sugar.

COCOANUT CAKES.

Whites of two eggs beaten stiff. Add gradually one cup of granulated sugar, and one cup of shredded cocoanut. Flavor with vanilla. Drop on buttered pan and bake in a slow oven.

FRUIT BALLS.

Equal quantities of dates, figs and English walnuts chopped fine. Moisten with orange juice, shape into balls about size of hickory nut and roll in powdered sugar.

MACAROONS.

One half pound almond paste, three quarters pound of powdered sugar, whites of three large eggs. Chop paste fine. Beat eggs to froth, and beat in sugar as in icing. Then add paste and beat smooth with fork.

HICKORY NUT MACAROONS.

One pound of powdered sugar, one pound of nuts chopped fine, the unbeaten whites of five eggs, one tablespoonful of flour, two small teaspoonfuls baking powder. Mix these ingredients together and drop from a teaspoon upon buttered paper or baking tins. Bake a light brown in a moderate oven. Weigh the nuts before cracking.

SALTED ALMONDS.

Blanch one cup full of almonds, put them in a pan with one tablespoonful of melted butter, and after stirring, let them stand an hour. Then sprinkle with one tablespoonful of salt and put them in the oven to brown stirring occasionally.

CANDIED ORANGE PEEL.

Remove orange peel in quarters and cook in boiling water till soft. Drain, remove the white part and cut yellow part in thin strips. Cook in syrup made of twice as much sugar as water until orange peel is translucent. Remove and roll each piece in granulated sugar.

PICKLES AND PRESERVES.

PIOCALILLI.

One peck green tomatoes, eight green peppers, one teacup horse radish, one ounce whole cloves, one teaspoon allspice, one teaspoon cinnamon and one nutmeg. Chop the tomatoes and put over them a teacup of salt; let them stand over night, pour off the water and add the above ingredients chopped fine. Scald one pint of sugar in two quarts of vinegar, put in the pickle and boil fifteen minutes. If you prefer, add two onions.

CUCUMBER PICKLES.

To five hundred small cucumbers use two and a half gallons vinegar, three quarts water, three and a half pounds salt, six ounces alum, two of allspice, one of cloves, one quarter pound whole peppers, one half pound sugar, a little horse radish cut in strips and two or three dozen onions. Wash the cucumbers in cold water, place them in a large jar and cover with salt. Fill the jar with boiling water and let it stand twenty four hours, then take from brine and replace in jar with onion and horse

radish; pour vinegar on when boiling hot. Put alum, sugar and spice in a bag in the vinegar while heating, and leave in jar with pickles.

MIXED PICKLES.

Two heads cauliflower, two hundred very small cucumbers, fifty small onions, one good sized cabbage (sliced) fifty half grown cucumbers, pared and sliced one half inch thick, two heads celery cut in pieces, one cup green grapes, one half tea-cup radish pods, one half cup nasturtium seeds, one half cup white mustard seed, one fourth cup ground black pepper, same of cinnamon, one half cup tumeric, one cup grated horse radish. Put all the vegetables in salt over night, drain and cover with vinegar and water, let stand two days, then drain again and mix in the spices. Boil one gallon vinegar and two pounds white sugar, and pour on while hot. Do this three mornings. The last time mix one half tea cup ground mustard with a little vinegar, add this to the vinegar, sprinkle the tumeric in with the spices.

PICKLETTE.

One peck tomatoes, chopped and drained, three good sized onions, six peppers chopped, two cups sugar, one half cup mustard, two tablespoonfuls cinnamon, one of cloves, one of allspice, three tablespoonfuls of salt. Cover with vinegar and boil fifteen minutes.

PICKLED RED CABBAGE.

Cut fine a large fresh red cabbage, pack in a stone jar in layers, sprinkle each layer with salt. Tie up in a bag of thin muslin two tablespoons of

whole cloves, two of stick cinnamon, a dozen blades of mace if you have it, boil spice ten minutes in two quarts of vinegar, pour on cabbage, cover close. Ready for use in two days.

CHILI SAUCE.

Pare and chop twenty five ripe tomatoes, five onions and six green peppers. Add two cups of sugar, two tablespoonfuls of mustard seed, four of salt, then mix all together in one quart of vinegar. Boil two hours, and add celery seed about fifteen minutes before it is done.

TOMATO CATSUP.

Half bushel tomatoes, boil well and strain put in two cups of sugar, and when nearly done, put in three fourths cup of salt, one teaspoon of cayenne pepper, two teaspoons of cloves.

PICKLED WATERMELON RIND.

Equal weight of rind and white sugar, one half ounce white ginger to a gallon of pickles, one pint of vinegar to every pound of sugar, one teaspoonful soda, one tablespoonful tumeric to a gallon of pickle, mace, cloves and cinnamon to taste. Take the thickest rind you can get, pare off the hard green rind, also the soft inner pulp. Cut into small pieces of uniform size and shape, and put into brine strong enough to float an egg and let them remain from five to ten days, then soak in fresh water a few days, changing the water every day. Cover them with water in a preserving kettle in which the soda has been dissolved, heat slowly, then boil gently until tender. Prepare a syrup of the sugar,

allowing a cup of water to every two pounds of sugar. When the syrup is quite hot, but not boiling, put in the rinds and simmer until they look quite clear. Take them out and spread on plates, then add to the syrup the vinegar and spices tied up in muslin bags. Boil this up, return the rind to it; and simmer fifteen minutes. Put up in glass jars.

GENERAL RULE FOR CANNING.

Take ripe fruit, prepare, and put into jars. Place jars in a kettle of warm water with something underneath to prevent breaking. Make syrup of one cup of sugar and one cup water for each jar of small juicy berries, and one cup of sugar and two cups water for pears and large fruits. Pour syrup boiling hot into hot jars, boil five minutes and seal at once.

CANNED CHERRIES.

Wash the cherries. Put into a porcelain kettle with enough water to keep them from burning. When heated add the sugar allowing one cup of sugar to a quart of cherries. Let them boil up once. Stir a little but carefully so not to break the skins. Put immediately into hot jars and cover tightly.

PRESERVED PINEAPPLE.

Grate, chop or shred with a fork the pineapple. Weigh three quarters of a pound of granulated sugar to one pound of fruit. Boil twenty minutes.

CHIPPED PEARS.

Eight pounds of hard pears, after they are peeled and quartered. Cut in very small pieces, seven pounds granulated sugar, three or four

lemons boiled until tender, or so a fork will pierce them. Take from the water, seed and chop fine. Add one half pound of crystallized ginger. Boil all two hours. It is like marmalade.

PICKLED PEARS OR PEACHES.

Eight pounds fruit, four pounds of brown sugar, one quart vinegar, and one cup mixed whole spices (stick cinnamon, cassia buds, allspice and cloves.) Tie spices in a piece of muslin and boil with vinegar and sugar. Skim, add fruit, and cook till tender. Boil syrup five minutes after removing fruit.

SPICED APPLES.

Pare and quarter eight pounds of apples. Boil together four pounds of sugar, one quart of vinegar, one ounce of cinnamon, one half ounce of cloves. Add the apples and boil them till tender, take the pieces out, put into jars and boil down the syrup, then pour over the apples.

SPICED GRAPES.

Remove skins, and cook skins and pulp separately. Strain pulp through colander. Use one half pound sugar to a pint of grapes, and one half pint vinegar to four quarts grapes. Add ground clove and cinnamon to taste. Boil slowly one hour.

SPICED CURRANTS AND GOOSEBERRIES.

Five pounds of currants, four pounds of sugar, two tablespoonfuls of ground cloves, and two of cinnamon, and one pint of vinegar. Boil one hour. Blackberries and huckleberries cooked the same way are even better.

QUINCE HONEY.

Four large quinces, three pounds granulated sugar, one pint water. Wipe quinces, pare, wash. Bring water and sugar to boil, put in quinces *grated* and cook twenty minutes.

APPLE JELLY.

Take golden pippins, pare, core and quarter them, and boil them in water enough to cover them until quite soft. Then let the juice run out from a jelly bag without squeezing at all. After measuring your juice, put it over the fire and boil twenty minutes. In the meantime heat in the oven, in shallow dishes, as many pounds of sugar as you have pints of juice. When the juice has boiled twenty minutes pour in the hot sugar; stir until it is all dissolved and the liquid just begins to boil. Wrap entirely around the jelly glasses a wet cloth and pour in the hot liquid. The addition of three or four quinces will give the jelly a delightful flavor. They should be sliced and boiled with the apples.

GRAPE JELLY.

Stem, wash and drain wild grapes. Put them in a preserving kettle, wash well, and heat till all the skins are broken and the juice flows freely. Strain through cheese cloth, and measure one bowl of sugar to each bowl of juice. Heat the sugar carefully in an earthen dish in the oven stirring often to prevent burning. Boil the juice twenty minutes and skim thoroughly. Add the hot sugar and boil from three to five minutes, or till it thickens on a spoon when exposed to the air. Turn at once

into glasses, and let them remain in the sun several days, then cover with paper dipped in brandy, and paste paper over the top of the glass.

QUINCE JELLY.

Pare and quarter quinces and put them in cold water to boil till soft. Drain the quince and to every bowl of water add a scant bowl of sugar and boil hard twenty five minutes; make a syrup and preserve the quartered quince.

HUCKLEBERRY JELLY.

Wash the berries, put them in a porcelain kettle and half cover with water. Cook until soft and drain through cloth. Put one pint of granulated sugar to one pint of juice and boil until it begins to jelly. Put into glasses and when cool cover.

BEVERAGES.

COFFEE FOR A LARGE COMPANY.

Allow a large cup of coffee ground in the usual way, to three pints of water, allowing six persons to a quart. Put coffee in a bag over a boiler fitted for the purpose adding beaten eggs to the proportion of one egg to two quarts of water. Pour in boiling water in the quantity just mentioned, let it boil two minutes, then put in a hot place where it will not boil, until ready to serve. Better made an hour before needed and served with cream.

COFFEE WITH EGG.

A very delicious and nourishing food for invalids can be made by preparing a rather strong

cup of coffee with the milk and sugar boiled in. Pour it while boiling hot over an egg that has been thoroughly beaten.

CHOCOLATE.

Grate one ounce of plain chocolate, put into a small sauce pan with one tablespoon of hot water, stir over a fire a few minutes until smooth and glossy; then stir into a quart of boiling milk or half milk and half water, mix thoroughly and serve immediately.

LEMONADE.

One pound of sugar and one quart of water. Put it over the fire to boil. When boiling add the grated rind of one lemon. Continue boiling fifteen minutes, then set away to cool. Add the juice of four lemons and three oranges. Ice and serve.

FRUIT PUNCH.

Twelve lemons, nine oranges, one can chopped pineapple, three coffee cups sugar, one quart bottle Apollinaris water.

TEA PUNCH.

Squeeze half a dozen lemons and grate rind of three. Add three quarts of water and sugar enough to make palatable lemonade, and then boil. When boiling pour it over twelve teaspoons of tea. Let this steep for five minutes, strain, cool and pour it into glasses filled with cracked ice.

HUCKLEBERRY SYRUP.

Take equal number of pounds of white sugar and hard ripe huckleberries. Put the berries and sugar in a stone jar layer by layer and cover tight,

put away in a dry place and let them stand until thoroughly worked, when strain off the berries and bottle.

GRAPE JUICE.

Eight quarts grapes, washed and mashed, three quarts water. Boil five minutes then strain. To each pint of juice one cup sugar. Boil five minutes and seal in hot bottles. Push corks down several times as they loosen. Keep in cool place. Dilute with water when served.

CURRENT SHRUB.

Boil currant juice five minutes with crushed sugar, a pound to a pint of juice. Stir constantly while cooling and when cold bottle it. A spoonful or two in a tumbler of water is a refreshing beverage.

WINE WHEY.

Boil one half pint milk and stir in enough wine to curdle it. Strain through muslin and sweeten to taste.

EGG NOG.

Beat the yolk of one egg, add one tablespoon sugar and one tablespoon brandy. Beat the white of the egg stiff and add to it. One half cup milk or coffee may be added.

ORANGE EGG NOG.

Beat the white and yolk of one egg separately. Then put the yolk in a glass and fill glass one third full of orange juice. Sweeten to taste. Put the white on the top.

MRS. DUFFEE'S GRUEL.

One pint boiling water, one pint cold milk, one tablespoonful more than level full of Indian

meal, and one teaspoonful flour. Mix the meal and flour with a little milk until smooth, then pour in the rest of the milk, stirring all the time. Put one tablespoonful of the mixture into the boiling water and let it boil up once and continue the same until all is used.

BEEF TEA.

One pound round steak cut into inch pieces with all the fat taken off, one pint of cold water; put it on the back part of the stove and simmer twenty minutes, then move it to the front of the stove and let it boil up once and season with salt. Strain the meat out and serve. Or place meat in glass jar, cover and put in kettle of cold water. Allow water to heat slowly, let stand one hour, strain and salt. Hot water may be added before serving.

THINGS WORTH KNOWING.

Salt will curdle milk; hence in preparing gravies, porridge, custard, etc., the salt should not be added till the dish is prepared.

To prevent the juice from running out of pies, make a hole in the center of the pie and insert a piece of paper rolled like a pipe stem, which will allow the steam to escape.

A piece of charcoal put in kettle in which cabbage or onions are cooking will absorb the odor.

Boiled cabbage is much sweeter when the water is changed while boiling.

Put a fresh slice of bread into the cake box, renew it occasionally; it will keep the cake moist for a long time.

A dish of water, placed in an oven, will keep bread or cake from scorching.

In making any kind of sauce, stir the butter and flour together first, and the sauce will not be lumpy.

In making frosting beat sugar and eggs together, as it makes it lighter.

When boiled frosting is not used, dredge the cake with flour and wipe carefully before putting on the frosting, then it will not run.

One cup of sugar for one egg is used in frosting.

A silver spoon put into a glass jar will temper it so that it can at once be filled with anything hot,

even to the boiling point.

Use St. Louis flour when using sugar and eggs.

To make pie crust flaky place the pie under the cold water faucet just before putting it in the oven.

The white of an egg makes pie crust flaky.

In broiling fish place the flesh part down.

In cutting cottage pudding, use a hot knife.

When hot water is used in pudding sauces, add it just before serving, as the sauce is spoiled if allowed to stand after being made.

Chocolate should never be made in tin, but in porcelain, always using a silver spoon.

Cake should be frosted warm.

In frying batter, first dip the spoon in hot fat to prevent it from stringing.

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